



Invitation for Bid/Proposal and Contract

Food Service Management Company Vended Meal Services

John White
State Superintendent of Education

March 2012



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Checklist for Completing the Invitation for Bid (IFB)/Contract

NOTE: Prior to submitting un-awarded bids to the state agency for approval, the SFA must use the Checklist for Completing the Invitation for Bid/Contract to be certain that all required information has been properly completed. Place a check mark in the appropriate box to indicate the completion status

Location	Item/Notes	Completion Status			
Page 11, Cover Sheet	Enter the name of the School Food Authority (SFA).	Yes		No	
Page 12, Item A	Enter the name of the School Food Authority (SFA).	Yes		No	
Page 12, Item B	Enter the type of procurement method being used for this procurement.	Yes		No	
Page 12, Item C	Enter the date, time, place for pre-bid meeting. Indicate if presence is required or optional. Indicate whether presentations will or will not be scheduled at this time.	Yes		No	
Page 12, Item D.1	Complete address where bid/proposal must be submitted. Insert time and date for final acceptance of bid/proposal. Insert time and date for public bid opening.	Yes		No	
Page 13, Item D.6	Enter name and phone number of SFA contact person for additional bid information	Yes		No	
Page 14, Item A	Insert beginning date. For ending date of June 30, insert the year,	Yes		No	
Page 14, Item B	Check all programs that apply	Yes		No	
Page 15, Item O	Calculate the Lunch Equivalent Rate using the current reimbursement rates and values for commodities, SFAs that have not operated the Child Nutrition Programs for two previous years do not qualify for the higher rates for Severe Need Breakfast and all lunches.	Yes		No	
Page 16, Item P	Insert the number of days in which the SFA will make payment of the monthly invoices.	Yes		No	

Checklist for Completing the Invitation for Bid (IFB)/Contract

Location	Item/Notes	Completion Status			
Page 16, Items 1 and 2	Choose the procurement procedure being used for this procurement – either sealed bids or competitive proposals. The FSMC will complete the prices per meal equivalent in the appropriate area depending on the procurement method chosen by the SFA. When evaluating bids for award, be sure to check the meal prices for contract renewals for compliance with the annual escalator provision based on the Consumer Price Index for Food Away from home.	Yes		No	
Page 17, Award Criteria	The SFA must assign points to the award criteria before submitting the contract to the state agency for preapproval and before issuing the IFB	Yes		No	
Pages 17, 18, and 19 Section II.2	The SFA will designate the program expenses to be incurred by the FSMC and the SFA.	Yes		No	
Page 24, IX.A	The SFA must check the box that applies with regard to who will retain employees.	Yes		No	
Page 26, XII.B	Indicate who will be providing all equipment to hold and serve meals.	Yes		No	
Page 28, XVIII.B	Specify the number of days for prior notice of contract termination. The number cannot exceed 30.	Yes		No	
Page 30, XXII.B	Insert the amount of each type of insurance coverage that the FSMC shall have in effect for the duration of the contract.	Yes		No	
Page 30, XXIII.A.1	Indicate whether or not the FSMC will be purchasing equipment for the SFA and identify what would be the maximum amount of the purchase(s).	Yes		No	
Page 31, XXIII.A.1, a-c	Read through the options and indicate the desired option.	Yes		No	
Page 31, Item C.	Specify whether or not the SFA will require the FSMC to perform security background checks on their employees.	Yes		No	

Checklist for Completing the Invitation for Bid (IFB)/Contract

Location	Item/Notes	Completion Status			
Page 32, second bullet	Record the projected number of serving days over the duration of the contract.	Yes		No	
Pages 32 and 33, XXV	Complete only if the bid/proposal includes the SFSP and the SFSP will exceed \$100,000. Insert the required amounts of the bid guarantee and the performance guarantee. Mark through the entire section if the SFA does not participate in the SFSP.	Yes		No	
Pages 34-36	The SFA must complete the Projected Operations Revenue for Contracted Sites. Use the Average Daily Participation Worksheets for each meal type (attachments E, F, G, and H) to obtain recap information for completing the Projected Operations Revenue for Contracted Sites.	Yes		No	
Page 37 (Bid Summary and Agreement Page)	The SFA must Insert the month, day and year for the beginning of the contract and insert the year of the ending date. The SFA must provide the projected number of reimbursable meals and extra sale units. The FSMC will be required to fill in the rates and the total revenue projections for the bid due date. Use the footnotes to clarify which party is to complete the required information on the Bid Summary and Agreement Page. The SFA will complete the information below the bolded line after the bid is awarded only for the successful bidder.	Yes		No	
Pages 39-42 (Attachments A, B, C, and D)	These forms are optional.	Yes		No	
Pages 43-46 (Attachments E, F, G, and H)	The SFA must complete Attachments E, F, G, and H. These worksheets compile data needed to complete the Projected Operations Revenue for Contracted Sites (pages 34-36).	Yes		No	
Pages 47-48 (Attachments I and J)	The SFA must complete the SFA/Site Building Listing – General Data (Attachment I) and the SFA Site/Building Listing – Services to be Provided (Attachment J).	Yes		No	

Checklist for Completing the Invitation for Bid (IFB)/Contract

Location	Item/Notes	Completion Status			
Pages 71-79 (Attachments M1, M2, M3, M4, M5, M6, M7, M8, and M9 – Prototype 21-Day Cycle Lunch Menus)	The SFA must use the prototype 21-Day Cycle Lunch Menu format provided on Attachments M1-M9 that is appropriate for the age-grade groups of the students. The SFA should provide the same 21 day lunch cycle menus to all vendors so that vendors are bidding on the same menus that are chosen by the SFA. These menus must be used for the first 21-day cycle of the new school year.	Yes		No	
Pages 81-91 (Attachments N1 through N9 - Prototype 21-Day Cycle Breakfast Menus)	The SFA must use the prototype 21-Day Cycle Breakfast Menu format provided in Attachments N1 –N9 that is appropriate for the age-grade groups of the students. The SFA should provide the same 21- day breakfast cycle menus to all vendors so that vendors are bidding on the same menus that are chosen by the SFA. These menus must be used for the first 21-day cycle of the new school year. SFAs can use Attachments N1 or N2 for breakfast menus for SY 2012-2013 only, specifying unflavored or flavored fat-free milk or unflavored low-fat milk (1% fat).	Yes		No	
Pages 93-94 (Attachments O1 and O2 – Prototype 21-Day Cycle Snack Menus)	If the SFA is participating in the After School Snack Program, the SFA must use the prototype 21-Day Cycle Snack Menu format provided on Attachments O1 and O2 that are appropriate for the age of the students. The SFA should provide the same 21-day snack cycle menus to all vendors so that vendors are bidding on the same menus that are chosen by the SFA. These menus must be used for the first 21-day cycle of the new school year.	Yes		No	
Pages 96-97 (Attachments P1 and P2 – Prototype 21-Day Cycle Summer Food Service Program Lunch and Breakfast Menus)	If the SFA is participating in Summer Food Service Program (SFSP), the SFA must use the prototype 21-Day Cycle Summer Menu format provided on Attachments P1 and P2. The SFA should provide the same 21-day SFSP lunch and breakfast cycle menus to all vendors so that vendors are bidding on the same menus that are chosen by the SFA. These menus must be used for the first 21-day cycle of the new school year.	Yes		No	

Checklist for Completing the Invitation for Bid (IFB)/Contract

Location	Item/Notes				
Page 98 (Attachment Q – Independent Price Determination Certificate)	This form is to be signed and dated by the authorized representatives for both the bidder and the SFA. Be sure to include the job title for each of the two authorized representatives.	Yes		No	
Page 99 (Attachment R – Suspension and Debarment Certification)	This form is to be completed by the bidder's authorized representative	Yes		No	
Page 101 (Attachment S – Lobbying Certification)	This form is to be completed by the bidder's authorized representative	Yes		No	
Page 102 (Attachment T – Disclosure of Lobbying Activities)	This form is to be completed by the bidder's authorized representative	Yes		No	
Pages 105-106 (Attachment U – FSMC Monthly Lunch Equivalent Worksheet)	After the bid has been awarded, this form is used by the Food Service Management Company to document calculations for determining the lunch equivalents for each month.	Yes		No	
Page 107 (Attachment V – Holiday Schedule)	The SFA must attach the holiday schedule here.	Yes		No	

Checklist for Completing the Invitation for Bid (IFB)/Contract

Prohibited Items:

1. No firm, corporation, or individual shall blacklist or require a letter of relinquishment or publish or cause to be published or blacklisted any employee, mechanic, or laborer, discharged from or voluntarily leaving the service of such company, corporation, or individual, with intent and for the purpose of preventing such employee, mechanic, or laborer from engaging in or securing similar or other employment from any other corporation, company, or individual.
2. FSMCs may not require any additional liability coverage, regardless of dollar value, beyond that which the SFA would require under procurements not involving a FSMC. This prohibition would be effective in any situation where the SFA conducts its own procurement or where the FSMC procures products on behalf of the SFA. Reference FNS Instruction 1998-SP-25.

Invitation for Bid/Proposal

And Contract

Food Service Management Company

Vended Meal Services

Recovery School District

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General Information

A. Intent

This solicitation is for the purpose of entering into a contract for the operation of a food service program for the Recovery School District of Louisiana, hereinafter referred to as the **School Food Authority (SFA)**.

The bidder/offer or Food Service Management Company (FSMC) will be referred to as the **FSMC**, and the contract will be between the FSMC and the SFA.

- B. Procurement Method: Competitive Proposal (List which method will be used: Small Purchase Procedures {for contracts of \$100,000 or less} or Sealed Bids or Competitive Proposal {for contracts of more than \$100,000}. All procurement transactions shall be conducted in a manner that provides maximum open and free competition consistent with 7 CFR §3016).

C. Pre-bid Meeting

A meeting with interested bidders/offerers to review the specifications, to clarify any questions, and for a walk-through of the facilities with school officials will be on June 1, 2012 at Joseph A. Craig Elementary School. Location: 1423 St. Phillip Street, New Orleans, LA 70116. Attendance is optional. Vendor presentations **will not** be scheduled at this time.

D. Bid/Proposal Submission and Award

SFAs must use the prototype FSMC Invitation for Bid/Contract to be approved. A SFA not completing the required procurement procedures cannot be approved for participation in a reimbursement program.

Federal regulations allow contracts to be of duration no longer than one year with the option of yearly renewals not to exceed four additional years. (7CFR 210.16)

1. Sealed bids/proposals are to be submitted to:
Name of Agency: Recovery School District
Mailing Address: 1641 Poland Ave
Physical Address: 1641 Poland Ave
City: New Orleans
State/Zip: Louisiana 70117

Public opening will be at **2 p.m. (CST) on June 13, 2012**. Bids/proposals will not be accepted after this time. Bid/proposal is to be submitted in a sealed envelope marked *Food Service Management Bid*.

2. The SFA reserves the right to reject any or all bids/proposals when there are sound documented reasons to do so.
3. To be considered, each bidder/offerer must submit a complete response to this solicitation **using the forms provided**. No other documents submitted with the Invitation for Bid/Contract will affect the contract provisions, and there may be no modification to the Invitation for Bid/Contract language.
4. Award shall be made to the qualified and responsible bidder/offerer whose bid/proposal is responsive to this solicitation. A responsible bidder/offerer is one who's financial, technical, and other resources indicate an ability to perform the services required by this solicitation.

5. Bidders/offers or their authorized representatives are expected to fully inform themselves as to the conditions, requirements and specifications before submitting bids/proposals; failure to do so will be at the bidder's/offers's own risk, and he or she cannot secure relief on the plea of error. The SFA is not liable for any cost incurred by the bidder/offers prior to the signing of a contract by all parties. Paying the FSMC from the Child Nutrition Program (CNP) funds is prohibited until the contract is signed.

6. If additional information is required, please contact Tess Bradford at tess.bradford@SFAIa.net.

E. Late Bids/Proposals

Any bid/proposal after the exact time specified for receipt will not be considered.

F. Bid Protests

Any action which diminishes open and free competition seriously undermines the integrity of the procurement process and may subject an SFA to bid protests. SFAs are responsible for properly responding to protests and concerns raised by potential contractors. Pursuant to §3016.36(b) (12), SFAs must have protest procedures in place to handle and resolve disputes relating to their procurements and must in all instances disclose information regarding a protest to the Louisiana Department of Education.

G. Final Contract

The complete contract includes all documents included by the SFA in the Invitation for Bid/Contract, and all documents submitted by the FSMC that have been mutually agreed upon by both parties (i.e., work sheets, and attachments).

Standards Terms and Conditions

I. Scope and Purpose

- A. **Duration of Contract.** The effective date may be different than July 1, but the termination date must be June 30. Keep in mind that the effective date may not occur prior to the date on which the contract is signed. This contract shall be for a period of up to one year, beginning on July 1, 2012, and ending on June 30, 2013, with up to four 1-year renewals with mutual agreement between the SFA and the FSMC.
- B. The FSMC shall operate in conformance with the SFA's agreement with the Louisiana State Department of Education, Division of Nutrition Support.

The SFA must check only the program(s) to operate. The programs listed here should agree with those listed in Attachment J. If a program is added later (i.e., a breakfast program), the appropriate procurement procedures must be followed. (Reference Item B on page 12.)

☒ National School Lunch Program (NSLP)

☒ Extra Sales

☒ School Breakfast Program (SBP)

☒ Adult Meals

☒ After School Snack Program (ASSP-NSLP)

☒ Catering

☒ Summer Food Service Program

☒ Contract Meals

☐ Vending/Concessions

- C. The FSMC, as an independent contractor, shall have the exclusive right to operate the above program(s) at the sites specified by the SFA in Attachment I. The SFA may request of the FSMC additional programs. Any additional food service that is a substantive change to the contract which involves a total cost of \$100,000 or more must be approved by the state agency and be competitively procured and the contract would need to be rebid. (Reference All State Directors' Memo 97-SP-30 and Section I, Item B on page 12, and USDA's *Contracting with Food Service Management Companies – Guidance for School Food Authorities*)
- D. The FSMC shall be an independent contractor and not an employee of the SFA. The employees of the FSMC are not employees of the SFA.
- E. The food service provided shall be operated and maintained as a benefit to the SFA's students, faculty, and staff.
- F. All prospective bidders must completely inspect the facilities and equipment prior to the bid due date and prior to submitting a bid. Failure to do so will not relieve the successful bidder from the necessity of furnishing and installing any material and equipment, performing any labor, or making structural changes without additional cost to the SFA, that may be required to carry out the intent of the resulting contract.
- G. All income accruing as a result of payments by children and adults, federal reimbursements, and all other income from sources such as donations, special functions, catering, extra sales, vending, concessions, contract meals, grants, and loans shall be deposited daily in the SFA's food service account. Any profit or guaranteed return shall remain in the SFA's food service account. The SFA and the FSMC agree that this contract is neither a *cost-plus-a-percentage-of-income* nor a *cost-plus-a-percentage-of-cost* contract as

required under United States Department of Agriculture (USDA) Regulations 7 CFR §210.16(c) and 7 CFR §3016.

- H. The SFA shall be legally responsible for the conduct of the food service program and shall supervise the food service operations in such manner as will ensure compliance with the rules and regulations of the state agency and USDA regarding each of the Child Nutrition Programs covered by this contract.
- I. The SFA shall retain control of the CNP food service account and overall financial responsibility for the CNP.
- J. The SFA shall establish all selling prices, including price adjustments, for all reimbursable and non-reimbursable meals/milk and extra sales (including vending, adult meals, contract meals, and catering) prices. (Exception: Non-pricing programs need not establish a selling price for reimbursable meals/milk.)
- K. The FSMC shall provide additional food service such as banquets, parties, and refreshments for meetings as requested by the SFA. The SFA will be charged the meal equivalent rate as specified below. USDA commodities shall not be used for these special functions unless the SFA's students will be primary beneficiaries. (Reference All State Directors' Memo 99-SNP-14)

The SFA may request of the FSMC additional food service programs; however, the SFA reserves the right, at its sole discretion, to sell or dispense any food or beverage before or after the SFA's regularly scheduled lunch or breakfast periods, provided such is not prohibited by state or federal program regulations.

- K. The FSMC shall cooperate with the SFA in promoting nutrition education and coordinating the SFA's food service with classroom instruction.
- L. The FSMC shall comply with the rules, regulations, policies, and instructions of the state agency and USDA and any additions or amendments thereto, including USDA regulations 7 CFR Parts 210, 220, 245, 250, 3016, 3017, 3018, 3019; 7 CFR Part 225 (SFSP), if applicable.
- M. The FSMC shall comply with Title VI of the Civil Rights Act of 1964, as amended; USDA regulations implementing Title IX of the Education Amendments; Section 504 of the Rehabilitation Act of 1973; Age Discrimination Act of 1975; 7 CFR Parts 15, 15a, and 15b; and FNS Instruction 113-1, *Civil Rights Compliance and Enforcement – Nutrition Programs and Activities*, and any additions or amendments.
- N. If this Contract is in excess of \$100,000, the SFA and FSMC shall comply with all applicable standards, orders, and regulations, including but not limited to:
 - The Clean Air Act (42 U.S.C. §7401 et seq.), the Clean Water Act (33 U.S.C. § 1311-1330, § 1368), Executive Order 11738, and Environmental Protection Agency regulations (40 CFR § 1.1 et seq.);
 - *Certification Regarding Lobbying* pursuant to 31 U.S.C. 1352 (Appendix A: 7 CFR Part 3018);
 - *Disclosure of Lobbying Activities* pursuant to 31 U.S.C. 1352 (Appendix A: 7CFR Part 3018).

- O. Computation of Lunch Equivalency Rate and Lunch Equivalents.
Lunch Equivalency Rate: The rate is the sum of the total reimbursement received for each lunch meal served and claimed.

Calculation of Lunch Equivalent Rate

Current Year Federal Free Rate of Reimbursement: \$ 2.79

Current Year State Match Reimbursement Rate: \$0

Current Year Value of USDA Entitlement Donated Foods: \$.2225

Current Year Value of USDA Bonus Donated Foods: \$0

Total Lunch Equivalent Rate: \$2.79

- N. The FSMC shall provide staff to manage the food service operations and supervise all employees employed therein.

O. The charge to the SFA for FSMC's fee is to be clearly identified in the proposal.

- P. Procurement/Payment Terms/Method: The FSMC shall invoice SFA at the end of each month for amounts due based on on-site records. The SFA shall make payments within 90 business days of the invoiced date. Upon termination of the Agreement, all outstanding amounts shall immediately become due and payable. This prototype specifies the meal fee structure as a maximum flat fee per meal. The maximum flat fee per meal includes the allowable direct costs of the preparation and service of the reimbursable meals including food, labor, and other expenses.

SFAs must use the prototype FSMC Invitation for Bid/Proposal and Contract to be approved. A SFA not completing the required procurement procedures cannot be approved for participation in a reimbursement program.

Federal regulations allow contracts to be of duration no longer than one year with the option of yearly renewals not to exceed four additional years (7CFR 210.16).

The SFA must select one of the following two options. **Check method selected.**

1. ☒ (Sealed Bids) Fixed-Price Bid – the FSMC will be paid at a fixed rate per lunch equivalent. The SFA must determine the existence of the proper pass-through value of the donated commodities; i.e., credits or reductions on the invoice in the month of utilization. The values are to be based on the values at the point the SFA receives the commodities from the Louisiana Department of Agriculture and Forestry and on USDA commodity prices pertinent to the time period and shall include both the basic commodities allocation as well as any bonus commodities.

Prices per Meal Equivalents for Sealed Bids

To be completed by the FSMC:

Fixed Price per Lunch Equivalent:	\$ _____
Fixed Price per Breakfast Equivalent (1/2 Fixed Price per Lunch Equivalent)	\$ _____
Fixed Price per Snack Equivalent (1/5 Fixed Price per Lunch Equivalent)	\$ _____

The fixed price per meal/lunch equivalent will be subject to an annual escalator provision, made at the time of contract renewal, based on the CPI for Food Away from Home. The specific CPI used will be the CPI for All Urban consumers.

2. ☐ (Competitive Proposals) Fixed-Price Bid – the FSMC will be paid at a fixed rate per lunch equivalent. The SFA must determine the existence of the proper pass-through value of the donated commodities, i.e., credits or reductions on the invoice in the month of utilization. The values are to be based on the values at the point the SFA receives the commodities from the Louisiana Department of Agriculture and Forestry and on USDA commodity prices pertinent to the time period and shall include both the basic commodities allocation as well as any bonus commodities.

Prices per Meal Equivalents for Competitive Proposal

To be completed by the FSMC:

Fixed Price per Lunch Equivalent:	\$ _____
Fixed Price per Breakfast Equivalent (1/2 Fixed Price per Lunch Equivalent)	\$ _____
Fixed Price per Snack Equivalent (1/5 Fixed Price per Lunch Equivalent)	\$ _____

The fixed price per meal/lunch equivalent will be subject to an annual escalator provision, made at the time of contract renewal, based on the CPI for Food Away from Home. The specific CPI used will be the CPI for All Urban consumers.

Award Criteria

Proposals will be evaluated by a committee against the following criteria with assigned weights in the following categories. Each area of the award criteria must be addressed in detail in the proposal. The SFA must assign the weights for the criteria.

Technical Evaluation Factors	Zone 1 Points	Zone 2 Points	Zone 3 Points	Zone 4 Points
Background and Past Performance	15	5	10	5
Minority and Women Owned Businesses	5	5	5	5
Innovative Approach with Healthy Options	10	15	5	15
Service Capability Plan and Menu Preparation	15	10	10	10
Food Service Promotion and Education	5	10	5	10
Portable Meal Delivery	0	10	10	10
Technical Evaluation Total Points Possible	50	55	45	55
Price	50	45	55	45
Total	100	100	100	100

Zones for the SFA's Food Service Program:

Zones	Description	# of students per zone
Zone 1	SFA Direct Run schools outside of New Orleans	2651
Zone 2	West Bank	2265
Zone 3	Middle School/High Schools	5877
Zone 4	Elementary / Middle Schools	5301

A listing of the schools that makeup each of the four zones can be found in Attachment W.

Technical Rating

The Technical Rating Scale is as follows:

Numeric Rating	Adjective	Description
0	Unacceptable	Fails to meet minimum requirements; e.g., no demonstrated capacity, major deficiencies which are not correctable; offer or did not address the factor.
1	Poor	Marginally meets minimum requirements; major deficiencies which may be correctable.
2	Minimally Acceptable	Marginally meets minimum requirements; minor deficiencies which may be correctable.

3	Acceptable	Meets requirements; no deficiencies
4	Good	Meets requirements and exceeds some requirements; no deficiencies
5	Excellent	Exceeds most, if not all requirements; no deficiencies

The technical rating is a weighting mechanism that will be applied to the point value for each evaluation factor to determine the offeror's score for each factor. The offeror's total technical score will be determined by adding the offeror's score in each evaluation factor. For example, if an evaluation factor has a point value range of zero (0) to forty (40) points, using the Technical Rating scale above, if the reviewer evaluates the offeror's response as "Good", then the score for the that evaluation factor is 4/5 of 40 or 32.

If subfactors are applied, the offeror's total technical score will be determined by adding the offeror's score for each subfactor. For example, if an evaluation factor has a point value range of zero (0) to forty (40) points, with two subfactors of twenty (20) points each, using the Technical Rating Scale above, if the district evaluates the offeror's response as "Good" for the first subfactor and "Poor" for the second subfactor, then the total score for that evaluation factor is 4/5 of 20 or 16 for the first subfactor plus 1/5 of 20 or 4 for the second subfactor, for a total of 20 for the entire factor.

Criteria A: Background and Past Performance

- The experience and related background of the offeror, including the past performance and expertise of the offeror in providing the same of similar services as those to be provided under this contract.
- The SFA seeks experienced contractors that have experience in Food Service Management or the equivalent as determined solely by the SFA. At a minimum, the offeror must submit a response to each and every request outlined below. Experience for key persons, such as nutritionists and menu planners, etc. may appear in more than one section of the offer if the offeror deems it appropriate.
 - Offeror's Organizational Structure
 - i. Identify the Offeror and each business organization, operator, and any parties related involved in the management of the proposed operation.
 - ii. Identify the individual who is proposed as the point of contact for day-to-day operations and issues. Provide detail.
 - iii. Provide an organizational chart of all key individuals that will have a significant role in managing, directing, operating, or otherwise carrying out the services to be provided by the offeror.
 - iv. Identify the principal lines of authority within your business organization.
 - Operational Experience
 - i. Describe any previous experience of the Offeror in the operation and management of food and nutrition services for K-12 Public or Charter Schools or other educational institutions. In lieu of experience in the K-12 format, please provide information on similar experience for which you wish the SFA to consider as, and evaluate as relevant.
 - ii. Provide detail for each separate operation for which you wish the SFA to evaluate your relevant experience. This may include meals per day, meals per period, staffing schedules for each operation, etc.
 - Human Resources
 - i. The SFA seeks Offerors that demonstrate a commitment to excellence in providing personnel with the most professional experience, education, and accomplishment to carry out the responsibilities of the new contract. Please provide the function and necessary qualifications for the Nutritionists.

- Violations, Awards, and References
 - i. Has the Offeror or any Key Personnel at any time in the last three years (whether as a principal or employee of Offeror or otherwise) received:
Any notice of violations (NOV), fines, and/or penalties from a federal, state or local agency? Answer yes or no and if yes provide the following:
 - a) A description of the NOV, fine and/or penalty.
 - b) When and by who was the NOV, fine and/or penalty issued?
 - c) How did you address the NOV, fine and/or penalty?
 - d) How will you ensure that the problem does not recur?
 - ii. Any written notice (given as a part of a formal rating process) from any entity for whom the Offeror or Key Personnel provided services that the service was rated less than satisfactory. Answer yes or no, if answering yes, describe the notice and describe any action taken or to be taken to correct the deficiency.
 - iii. Describe any pending litigations or current lawsuits which, if adversely resolved, would materially impact the financial position of the Offeror.
 - iv. Describe any certifications, awards, or formal public recognition that your organization has received that is pertinent to the business opportunity offered under the contract.
 - a) Be as detailed as possible and submit legible copies of any award as available.
 - v. References provide at a minimum:
 - a) Current references from two vendors with which the Offeror conducts business.
 - b) Current references from two School Districts, Charter Schools, and/or Similar agencies for which the Offeror provides service for currently.

Criteria B: Minority and women owned business

- In Accordance with the SFA's twelfth commitment, the SFA will mandate that contractors report clearly how well they hit Disadvantaged Business Enterprise goals and will require that they employ a majority of in-state residents.

Criteria C: Innovative Approach with Healthy Options

- The innovative approach to meeting and exceeding the overall goals of the SFA as outlined in this offer in providing nutritious, fresh, tasty, healthy meals to its students and in assisting the SFA in increasing participation rates among students for meal periods.
- The SFA seeks a contractor who is progressive and innovative in its approach to providing food services for its students. The SFA desires to feed as many students as possible each day and this is achieved through a partnership with the company that provides food services. The offeror shall provide at a minimum an executive summary that demonstrates an outline of their innovative approach to meeting the nutrition and minimal quality standards in this contract, and which clearly states how they intend to assist the SFA in increasing participation rates among students.
- Healthy Foods (Defined for the Purposes of this RFP)
 - Do not contain added hormones, added antibiotics, Bovine Growth Hormone (rBG), Genetically Modified Organism (s) (GMO), Contains no Irradiation or Ammonias, No unnatural feeds of any kind, and raised humanely.
 - Do not contain processed sugars, process white flour, high fructose corn syrup, color additives, artificial flavorings or chemical additives, unnatural flavors or flavoring, or perfumes.

Criteria D: Service Capability Plan and Menu Preparation

- The Offeror's proposal should provide a summary of the project approach and schedule for the work. The consultant shall include job descriptions for the project personnel that will be assigned to this work and actually be working on the project for the duration.
- The SFA seeks contracts that create unique menus that meet the criterion as outlined in the RFP. This includes but is not limited to meeting or exceeding IOM Standards and Healthy Schools Act.

- The Offeror shall submit:
 - An individual menu submittal form for each item on the 21 day cycle menu. See Attachments L through P.
 - Submit any of your own forms or outlines that demonstrate how your menus demonstrate healthy, appealing and freshly cooked meals.

Criteria E: Food Service Promotion and Education:

- The Offeror's promotion and education of the food service and involvement of the community at large.
- The SFA constantly works to increase participation rates among students for all meal periods through promotion the offering and educating the students and their families and our community partners about the quality and offerings of the food service. The SFA also desires the offeror educate students, families and community at large about the benefits of healthy food choices and to create a positive public relations environment where the offeror and SFA can partner with the community to further the goals of the SFA. At a minimum please provide:
 - Your promotions and marketing plan to assist the SFA in increasing participation rates among students. Please include action items, milestones and timelines, and resources utilized.
 - Your plan to educate students and families on-site, and your plan to educate students, families and the community at large through off-site avenues such as on-line media, websites, blogs, outreach programs, etc.
 - Any potential partnership you may foresee implementing to increase positive public relations for the SFA such as local chefs outreach, community sponsors, farm related activities, etc.

Criteria F: Portable Meal Delivery

- The Offeror's plan to provide "portable" meal delivered to the schools with high quality and with the correct temperatures that are maintained throughout service. The SFA has some kitchens with limited capabilities necessitating meals to be brought in after being produced, prepared and packaged off-site. Please provide the following:
 - Your operations plan which provides in detail the step by step methods by which the meals shall be prepared off-site.
 - The location of, and kitchen specifications in detail for the off-site prep and assembly area(s). Please include site plans, equipment available, refrigeration capacity, water sources, and the methods in which high sanitation standards are maintained.
 - Please disclose if any other party other than the offeror has access to or use of any facility that will be used to provide services for the SFA.
 - The SFA reserves the right to inspect any and all facilities where food for the SFA shall be prepared or produced or stored.
 - The delivery vehicles for the portable meals, both with respect to packaging of the meals, and actual transport of the meals. Be as detailed as possible. Provide photos or cut sheets of the packaging as opposed to submitting actual samples.
 - Describe in detail the methods and safeguards utilized to ensure all meals are delivered for service and maintained for service at the proper temperatures.

Criteria G: Price Criterion

- The price evaluation will be objective. The offeror with the lowest price shall receive the maximum price points. All other proposals shall receive a proportionately lower total score. The following formula will be used to determine each offeror's evaluated price score.

$$\frac{\text{Lowest price proposal}}{\text{Price of proposal being evaluated}} \times \text{Weight} = \text{Evaluated price score}$$

- Total Points (100 Points Maximum)
 - Total points shall be cumulative total of the offeror's technical criteria points and price criterion points.
 - Pricing should come as close to current Federal free reimbursement rates for meals which are as follows:
 - i. Breakfast 1.78
 - ii. Lunch 2.79
 - iii. Snack 0.74

Q. The FSMC shall make substitutions in the food components of the meal pattern for students with disabilities when their disability restricts their diet as stated in the students' *Individual Educational Plans (IEPs)* or 504 Plans and those nondisabled students who are unable to consume regular meals because of medical or other special dietary needs. Substitutions shall be made on a case-by-case basis when supported by a statement of the need for substitutes that includes recommended alternative foods, unless otherwise exempted by USDA. Such statement shall be signed by a medical doctor or a recognized medical authority. There will be no additional charge to the student for such substitutions.

R. The SFA will make the final determination of the opening and closing dates of all sites, if applicable.

S. Gifts from FSMC: The SFA's officers, employees, or agents shall neither solicit nor accept gratuities, favors, nor anything of monetary value from contractors nor potential contractors. To the extent permissible under state law, rules or regulations, such standards shall provide for appropriate penalties, sanctions, or other disciplinary actions to be applied for violations of such standards.

II. Designation of Program Expenses to be Completed by SFA

1. The FSMC guarantees to the SFA that the bid meal rate for each reimbursable school meal shall include the expenses as designated with an "X" or a "✓" under Column 1. The FSMC shall be responsible for negotiating/paying all employee fringe benefits, employee expenses, and accrued vacation and sick pay for staff on their payroll.
2. The SFA shall pay those expenses as designated with an "X" or a "✓" under Column II.

DESCRIPTION	COLUMN I (FSMC)	COLUMN II (SFA)
LABOR:		
Payroll, managers and/or supervisors	X	
Payroll, full and part-time workers	X	
Payroll, Monitors	X	
Life Insurance	X	
Medical/Dental Insurance	X	
Retirement Plans	X	
Social Security	X	
Vacation	X	
Sick Leave	X	
Holiday Pay	X	
Uniforms	X	
Tuition Reimbursement	X	

DESCRIPTION	COLUMN I (FSMC)	COLUMN II (SFA)
Labor Relations	X	
Unemployment Compensation	X	
Workers Compensation	X	
Processing and Payment of Payroll	X	
FOOD:	X	
OTHER EXPENSES:		
Accounting		
Bank Charges		X
Data Processing	X	X
Recordkeeping	X	X
Processing and Payment of invoices	X	X
Equipment – Major		
Original Purchase		X
Routine Maintenance		X
Major Repairs		X
Replacement		X
Equipment – Expendable (Trays, tableware, glassware, utensils)	X	
Original Purchase	X	
Replacement	X	
Cleaning/Janitorial Supplies	X	
Insurance		
Liability Insurance	X	
Insurance on Supplies/Inventory	X	
Laundry and Linen	X	
Office Materials	X	
Paper/Disposable Supplies	X	
Pest Control		X
Postage	X	
Printing	X	
Product Testing	X	
Promotional Materials	X	
Taxes and License	X	
Telephone		
Local	X	
Long Distance	X	
Medium of Exchange for point of service counts	X	
Training	X	
Transportation of meals	X	
Trash Removal		
From Kitchen	X	
From School Premises		X

DESCRIPTION	COLUMN I (FSMC)	COLUMN II (SFA)
Travel		
Required	X	
Requested	X	
Utilities		X
Vehicles	X	

III. Signature Authority

- A. The SFA shall retain signature authority for the application/agreement, free and reduced-price policy statement, and programs indicated in Section I, Item B on page 14 and the monthly claim for reimbursement. (Reference 7 CFR §210.9{a} and {b} and 7 CFR §210.16{a}{5})

IV. Free and Reduced Price Meals Policy

- A. The SFA shall be responsible for the establishment and maintenance of the free and reduced price meals eligibility roster.
- B. The FSMC shall implement an *accurate point of service* count using the counting system submitted by the SFA in its application to participate in the CNP and approved by the state agency for the programs listed in Item B on page 14, as required under USDA regulations. Such a counting system must eliminate the potential for the overt identification of free and reduced price eligible students under USDA Regulation 7 CFR §245.8.
- C. The SFA shall be responsible for the development and distribution of the parent letter and Application for Free and Reduced Price Meals and participating in Direct Certification. The SFA shall be responsible for the determination of eligibility for free or reduced price meals.
- D. The SFA shall be responsible for conducting any hearings related to determinations regarding eligibility for free or reduced price meals.
- E. The SFA shall be responsible for verifying Applications for Free and Reduced Price Meals as required by USDA regulations.
- F. It will be the joint responsibility of the SFA and the FSMC to protect the anonymity of all children receiving free or reduced price meals, and methods for ensuring anonymity shall be jointly agreed upon, providing that nothing in this paragraph shall be construed to relieve the FSMC of its independent obligation to protect the anonymity of all children receiving free and reduced price meals.

V. USDA-Donated Foods

- A. The SFA must determine the existence of the proper pass-through value of the donated commodities, i.e., credits or reductions on the invoice in the month of utilization. The values are to be based on the values at the point the SFA receives the commodities from the Louisiana Department of Agriculture and Forestry and on USDA commodity prices pertinent to the time period and shall include both the basic commodities allocation as well as any bonus commodities.

- B. The FSMC must credit the recipient agency for the value of all donated foods received for use in the recipient agency's meal service in the school year or fiscal year (including both entitlement and bonus foods), and including the value of donated foods contained in processed end products, in accordance with the contingencies in §250.51(a). Any USDA-donated foods received by the SFA and made available to the FSMC must accrue solely to the benefit of the SFA's nonprofit school food service and SFSP programs, if applicable, and shall be fully utilized therein.
- C. The FSMC must subtract from the SFA's monthly bill/invoice the current market value of all USDA-donated commodities received during each Contract Term as the commodities are used in the SFA's food service. **The FSMC must credit the SFA for all USDA-donated commodities received for use in the SFA's food service each Contract Term whether the USDA-donated commodities have been used or not. Such credit shall be issued in full prior to the expiration of each Contract Term.**
- D. Credit issued by the FSMC to the SFA for USDA-donated commodities received during each Contract Term and used in the SFA's food service shall be recorded on the monthly bill/invoice as a separate line item entry and shall be clearly identified and labeled. Attached to the invoice shall be a detailed list identifying each received USDA-donated food item used in the SFA's food service and each USDA-donated food item credit issued for unused commodities, along with the current market value as issued by the Louisiana Department of Agriculture and Forestry.
- E. The FSMC shall have records maintained and available to substantiate the receipt, use, storage, and inventory of USDA-donated commodities. The FSMC must submit to the SFA monthly inventory reports showing all transactions for processed and non-processed USDA-donated commodities.
- F. At the end of each Contract Term and upon expiration or termination of the Contract, reconciliation shall be conducted by the SFA to ensure and verify correct and proper credit has been received for the full value of all USDA-donated commodities received by the FSMC during each Contract Term for use in the SFA's food service.
- G. The FSMC will use all donated ground beef and ground pork products, and all processed end products, in the recipient agency's food service. Commercially-purchased foods shall not be substituted for these foods. The FSMC will use all other donated foods, or will use commercially purchased foods of the same generic identity, of U.S. origin, and of equal or better quality than the donated foods, in the recipient agency's food service.
- G. The FSMC shall return all unused USDA donated ground beef products, ground pork products, and processed end products to the SFA upon termination, expiration, or non-renewal of the Contract.
- H. At the discretion of the SFA, the FSMC may be required to return other unused USDA-donated commodities to the SFA upon termination, expiration, or nonrenewal of the Contract.
- I. The SFA shall retain title to all USDA-donated foods.
- J. The procurement of processed end products on behalf of the recipient agency, as applicable, will assure compliance with the requirements in subpart C of 7 CFR part 250 and with the provisions of the distributing or recipient agency processing agreements and will ensure crediting of the recipient agency for the value of donated foods contained in such end products at the processing agreement value.
- K. The FSMC is prohibited from entering into any processing contracts utilizing USDA-donated foods on behalf of the SFA as required in subpart C of 7 CFR part 250. All refunds received from processors must be retained by the nonprofit school food service account. The FSMC shall pay all related processing fees and costs.
- L. Any activities related to donated foods that the FSMC will be responsible for will be in accordance with §250.50(d). Such activities will be performed in compliance with the applicable requirements in 7 CFR Part 250.

- M. The FSMC shall accept liability for any negligence on its part that results in any loss of, improper use of, or damage to USDA-donated foods.
- N. The FSMC shall accept and use USDA-donated foods in as large quantities as may be efficiently utilized in the SFA's nonprofit food service, subject to approval of the SFA. The SFA shall consult with the FSMC in the selection of commodities; however, the final determination as to the acceptance of commodities must be made by the SFA.
- O. The FSMC will comply with the storage and inventory requirements for donated foods in accordance with the contingencies in §250.52. The FSMC shall account for all USDA-donated foods separately from purchased foods. The FSMC is required to maintain accurate and complete records with respect to the receipt, use/disposition, storage, and inventory of USDA-donated foods. Failure by the FSMC to maintain the required records under this contract shall be considered prima facie evidence of improper distribution or loss of USDA-donated foods.
- P. The FSMC shall have records available to substantiate that the full value of all USDA-donated foods is used solely for the benefit of the SFA.
- Q. The FSMC will maintain all necessary records to document its compliance with requirements relating to donated foods, in accordance with §250.54(b).
- R. The distributing agency, sub-distributing agency, or recipient agency, the Comptroller General, the Department of Agriculture, or their duly authorized representatives, may perform onsite reviews of the food service operation, including the review of records, to ensure compliance with requirements for the management and use of donated foods.
- S. Extensions or renewals of the contract, if applicable are contingent upon the fulfillment of all contract provisions relating to donated foods.

vi. Health Certifications

- A. The SFA shall maintain all applicable health certifications on its facilities and shall ensure that all state and local regulations are being met by the FSMC preparing or serving meals at any SFA facility.
- B. The FSMC shall maintain state and/or local health certifications for any facility outside the SFA in which it proposes to prepare meals and shall maintain this health certification for the duration of the contract as required under USDA Regulations 7 CFR §210.16(c).

vii. Meals

- A. The FSMC shall serve meals on such days and at such times as requested by the SFA.
- B. Meals must meet meal pattern requirements and nutrition standards as specified in Attachments L1-L10.
- C. If reimbursement is denied as a direct result of the failure of the FSMC to comply with the provisions of this Contract, the FSMC shall assume the responsibility for the amount denied.
- D. The SFA shall retain control of the quality, extent, and general nature of the food service.
- E. The FSMC shall adhere to the 21-day cycle menus and portion sizes specified by the SFA in Attachments M1-M-9, N1-N11, O1-O2, and P1-P2. Thereafter, changes in the menus may be made with prior approval of the SFA.
- F. The FSMC shall offer free, reduced price, and full price reimbursable meals to all eligible children participating in the programs indicated in Section I, Item B on page 14.

- G. In order for the FSMC to offer extra sales food service, the FSMC must offer free, reduced price, and full price reimbursable meals to all eligible children.
- H. The FSMC shall provide meals meet the regulatory requirements as set forth in the Final Rule on Nutrition Standards in the National School Lunch and School Breakfast Programs, published on January 26, 2012.
- F. The FSMC shall promote maximum participation in the CNP.
- G. The FSMC shall provide the specified types of service in the schools/sites listed in Attachment J, which is a part of this contract.
- H. The FSMC shall sell on the premises only those foods and beverages authorized by the SFA and only at the times and places designated by the SFA.
- I. No payment will be made to the FSMC for meals that are spoiled or unwholesome at the time of delivery, do not meet detailed specifications as developed by the SFA for each food component in the meal pattern, or do not otherwise meet the requirements of this Contract.
- J. The following requirements apply when meals are delivered from a central kitchen:

- The vendor shall provide a delivery slip with the date and the number of meals delivered. The SFA authorized representative or his/her designee must sign the delivery slip and verify the condition of the meals received.
- Meals must be delivered in closed-topped, sanitary vehicles.
- Meals must be delivered in clean, sanitary transporting containers that maintain the proper temperatures of food and are food-grade containers approved by the local or state health departments.
- When an emergency prevents the vendor from delivering meals, the vendor shall notify the SFA-authorized representative or his/her designee immediately by phone indicating the reasons for the need for substitution.
- The SFA reserves the right to inspect and determine the quality of food delivered. The SFA may reject and not pay for any meals or components that are unwholesome, judged as poor quality, damaged, incomplete either due to inadequate portion sizes or missing number of meal components, or delivered in unsanitary conditions such as incorrect temperatures.
- The SFA will obtain meals from other sources if meals are rejected or if an insufficient number of meals are delivered. The SFA will contact the vendor immediately regarding the reasons for rejected meals or if an inadequate number of meals is delivered. If the vendor cannot replace meals in time for meal service, then the SFA can obtain meals from another source and deduct the actual cost of such meals from the monthly bill of the vendor. The vendor is responsible for the costs of replacement meals.

The SFA will not pay for deliveries made later than the regularly scheduled lunch or breakfast periods as listed in Attachment I, or as otherwise stated in this contract.

- Meals shall be delivered with the following items: condiments, straws for milk, napkins, single service ware and serving utensils. Vendor shall insert non-food items that are necessary for the meal to be eaten.
- All refrigerated foods shall be delivered at an internal temperature of 40°F or below.
- All frozen food shall be delivered at 0°F or below. Frozen products should show no evidence of thawing and re-freezing, freezer burn, or any off color or odors.
- All hot food shall be delivered with an internal temperature of 135°F or above.

VIII. Books and Records

- A. The FSMC shall maintain such records (supported by invoices, receipts, or other evidence) as the SFA will need to meet monthly reporting responsibilities and shall submit monthly operating statements in a format approved by the SFA no later than the tenth calendar day succeeding the month in which services were rendered. Participation records, including claim information by eligibility category, shall be submitted no later than the fifth working day succeeding the month in which services were rendered. The SFA shall perform edit checks on the participation records provided by the FSMC prior to the preparation and submission of the claim for reimbursement.
- B. All records relating to the Contract, including subsequent renewal Terms, if applicable, are the property of the SFA and shall be maintained in original form on SFA premises for the duration of the Contract. At any time during the Contract, the SFA reserves the right to require the FSMC to surrender all records relating to the Contract to the SFA within 30 days of such request. Such records shall include, but are not limited to:
- All data materials, and products created by the FSMC on behalf of the SFA and in furtherance of the Services
 - Production records, including quantities and amounts of food used in preparation of each meal and food component of menus
 - Standardized recipes and yields from recipes
 - Processed product nutritional analysis
 - Dates of preparation of meals
 - Number of meals and locations where meals were delivered
 - Signed delivery slips
 - Nutritional content of individual food items and meals as delivered
 - Bills charged to SFA for meals delivered under this contract including the credit of USDA commodities where applicable
 - Inventory records
 - Food and bid specifications
 - All documents and records as noted in this *Invitation for Bid and Contract*
- C. Upon expiration or termination of the Contract, the FSMC shall surrender all records as noted above, relating to the initial Contract and all subsequent renewal Terms, if applicable, to the SFA within 30 days of the Contract expiration or termination.
- D. The SFA shall retain all records relating to the initial Contract and all subsequent renewal Terms for a period of three years either from the date the final Contract renewal Term has expired, receipt of the final payment under the contract is recorded, or after the SFA submits the final Claim for Reimbursement for the final fiscal year of the contract.
- C. The FSMC shall provide the SFA with a year-end statement.
- D. The SFA shall conduct an internal audit of food, labor, meal requirements, meal equivalent calculations and other large expense items quarterly as well as performing random audits on smaller expense categories.
- E. The SFA and the FSMC must provide all documents as necessary for the independent auditor to conduct the SFA's single audit.
- E. Books and records of the FSMC pertaining to the contract shall be made available, upon demand, in an easily accessible manner for a period of three years after the final claim for reimbursement for the fiscal year to which they pertain. The books and records shall be made available for audit, examination, excerpts, and transcriptions by the SFA and/or any state or federal representatives and auditors. If audit findings regarding the FSMC's records have not been resolved within the three-year record retention period, the records must be retained beyond the three-year period for as long as required for the resolution of the issues raised by the audit. (Reference 7 CFR §210.9{b}{17}, 7 CFR §3016.36 {l}{10}, and 7 CFR §3019.48{d})

F. The FSMC shall not remove federally required records from SFA premises upon contract termination.

IX. Employees

A. The SFA must designate if **CURRENT** SFA employees, including site and area managers as well as any other staff, will be retained by the SFA or be subject to employment by the FSMC. This must agree with the information reported on Attachment A and Attachment B.

Employee retained by: ☐ SFA (See Attachment A)

☒ FSMC (See Attachment B)

☐ Both SFA and FSMC

B. The FSMC shall provide the SFA with a schedule of employees, positions, assigned locations, salaries, and hours to be worked as part of the proposal on Attachment B. Specific locations and assignments will be provided to the SFA two full calendar weeks prior to the commencement of operation.

C. The SFA shall have final approval regarding the hiring of the FSMC's site manager.

D. The FSMC shall comply with all wage and hours of employment requirements of federal and state laws. The FSMC shall be responsible for supervising and training personnel, including SFA-employed staff. Supervision activities include employee and labor relations, personnel development, and hiring and termination of FSMC management staff, except the site manager. The FSMC shall also be responsible for the hiring and termination of non-management staff who are employees of the FSMC.

E. The FSMC shall provide Workers' Compensation coverage for all its employees.

F. The FSMC shall instruct its employees to abide by the policies, rules, and regulations with respect to use of SFA's premises as established by the SFA and which are furnished in writing to the FSMC.

G. Staffing patterns, except for the site manager, shall be mutually agreed upon.

H. The FSMC shall not be responsible for hiring employees in excess of the number required for efficient operation.

I. The SFA shall provide sanitary toilet and hand washing facilities for the employees of the FSMC.

J. The SFA may request in writing the removal of any employee of the FSMC who violates health requirements or conducts himself or herself in a manner that is detrimental to the well-being of the students, provided such request is not in violation of any federal, state, or local employment laws.

K. In the event of the removal or suspension of any such employee, the FSMC shall immediately restructure the food service staff without disruption of service.

L. All SFA and/or FSMC personnel assigned to the food service operation in each school shall be instructed in the use of all emergency valves, switches, and fire safety devices in the kitchen and cafeteria areas.

M. The FSMC shall conduct civil rights training for all food service employees, including front-line staff, on an annual basis. Civil rights training must include:

- Collection and use of data,

- Effective public notification systems,
- Complaint procedures
- Compliance review techniques,
- Resolution of noncompliance,
- Requirements for reasonable accommodation of persons with disabilities
- Requirements for language assistance
- Conflict resolution, and
- Customer service.

x. Monitoring

- B. The SFA shall monitor the food service operation of the FSMC through periodic on-site visits to ensure that the food service is in conformance with USDA program regulations. (Reference 7 CFR §210.16) Further, if there is more than one school site, there is an additional requirement that the SFA conduct an on-site review of the counting and claiming system no later than February 1 of each year as required by 7 CFR §210.8.
- C. The records necessary for the SFA to complete the required monitoring activities must be maintained by the FSMC under this contract and must be made available to the Auditor General, USDA, the state agency, and the SFA upon request for the purpose of auditing, examination, and review.
- D. The SFA, as a SFSP sponsor, is responsible for conducting and documenting the required SFSP site visits of all sites for preapproval and during operation of the program.

xi. Use of Advisory Group/Menus

- A. The SFA shall establish and the FSMC shall participate in the formation, establishment, and periodic meetings of the SFA advisory board composed of student, teachers, and parents to assist in menu planning. (Reference 7 CFR §210.16{a}{8})
- B. The FSMC must comply with the food specifications and the 21-day menu cycles (Attachments K, M1-M-9) developed by the SFA for the NSLP. The FSMC must also comply with the menu cycle as specified by the SFA for the SBP, ASSP, SFSP and included in Invitation for Bid/Contract. Any changes made by the FSMC after the first initial menu cycle for the NSLP, SBP, SFSP, and/or ASSP may be made only with the approval of the SFA. The SFA shall approve the menus no later than two weeks prior to service. (Reference 7 CFR §210.16)

xii. Use of Facilities, Inventory, Equipment, and Storage

- A. The SFA will make available, without any cost or charge to the FSMC, area(s) of the premises agreeable to both parties in which the FSMC shall render its services.
- B. The **SFA** shall provide all equipment to hold and serve the meals.
- C. The SFA may request of the FSMC additional food service programs; however, the SFA reserves the right, at its sole discretion, to sell or dispense food or beverages, provided such use does not interfere with the operation of the CNP.
- D. The FSMC and the SFA shall inventory the equipment and commodities owned by the SFA at the beginning of the school year, including (but not limited to) silverware, trays, chinaware, glassware, and/or kitchen utensils.

The FSMC will be responsible for correcting any discrepancies that are not the result of normal wear and tear within 30 days of the end-of-the-school-year inventory.

- E. The FSMC shall maintain the inventory of silverware, chinaware, kitchen utensils, and other operating items necessary for the food service operation and at the inventory level as specified by the SFA.
- F. The SFA will replace expendable equipment and replace, repair, and maintain nonexpendable equipment except when damages result from the use of less than reasonable care by the employees of the FSMC
- G. The FSMC shall maintain adequate storage procedures, inventory, and control of USDA donated foods in conformance with the SFA's agreement with the state agency.
- H. The FSMC shall provide the SFA with one set of keys for all food service areas secured with locks.
- I. The SFA shall provide the FSMC with local telephone service.
- J. The SFA shall furnish and install any equipment and/or make any structural changes needed to comply with federal, state, or local laws, ordinances, rules, and regulations.
- K. The SFA shall be responsible for any losses, including USDA donated foods, which may arise due to equipment malfunction or loss of electrical power not within the control of the FSMC.
- L. All food preparation and serving equipment owned by the SFA shall remain on the premises of the SFA.
- M. The SFA shall not be responsible for loss or damage to equipment owned by the FSMC and located on the SFA premises.
- N. The FSMC shall notify the SFA of any equipment belonging to the FSMC on the SFA premises within 10 days of its placement on SFA premises.
- O. The SFA shall have access, with or without notice, to all of the SFA's facilities used by the FSMC for the purposes of inspection and audit.
- P. The FSMC shall not use the SFA's facilities to produce food, meals, or services for other organizations without the approval of the SFA. If such usage is mutually acceptable, there shall be a signed agreement which stipulates the fees to be paid by the FSMC to the SFA for such facility usage.
- Q. The SFA, on the termination or expiration of the contract, shall conduct a physical inventory of all equipment and commodities owned by the SFA.
- R. The FSMC shall surrender to the SFA, upon termination of the contract, all equipment and furnishings in good repair and condition, reasonable wear and tear excepted.

xiii. Purchases

If the FSMC is procuring goods or services which are being charged to the SFA under the contract outside of the fixed price per meal (i.e. equipment), the FSMC is acting as an agent for the SFA and must follow the same procurement rules under which the SFA must operate and that the FSMC may not serve as a vendor. Any rebates, discounts, or commissions associated in any manner with purchases must be returned to the nonprofit school food service account. Only net costs may be charged to the SFA.

Any purchase of food must meet the specifications listed in Attachment K.

The FSMC will buy the beginning inventory, exclusive of commodities, from the SFA.

xiv. Sanitation

- A. The FSMC shall place garbage and trash in containers in designated areas as specified by the SFA.
- B. The SFA shall remove all garbage and trash from the designated areas.
- C. The FSMC shall clean the kitchen and dining room areas as indicated in Attachment I
- D. The FSMC shall operate and care for all equipment and food service areas in a clean safe, and healthy condition in accordance the standards acceptable to the SFA and comply with all applicable laws, ordinances, regulations, and rules of federal, state, and local authorities, including laws related to recycling.
- E. The SFA shall clean ducts and hoods above the filter line.
- F. The SFA shall provide extermination services as needed.
- G. The FSMC shall comply with all local and state sanitation requirements in the preparation of food.

xv. Licenses, Fees, and Taxes

- A. The FSMC shall be responsible for paying all applicable taxes and fees, including (but not limited to) excise tax, state and local income tax, payroll and withholding taxes, for FSMC employees; the FSMC shall hold the SFA harmless for all claims arising from payment of such taxes and fees.
- B. The FSMC shall obtain and post all licenses and permits as required by federal, state, and/or local law.
- C. The FSMC shall comply with all SFA building rules and regulations.

xvi. Nondiscrimination

Both the SFA and the FSMC agree that no child who participates in the NSLP, SBP, ASSP, or SFSP will be discriminated against on the basis of race, color, national origin, age, sex, or disability.

xvii. Emergency Closing

- A. The SFA shall notify the FSMC of any interruption in utility service of which it has knowledge.
- B. The SFA shall notify the FSMC of any delay in the beginning of the school day or the closing of school(s) due to snow or other emergency conditions.

xviii. Terms and Termination

- A. The SFA or the FSMC may terminate the contract for cause by giving 60 days written notice.
- B. At any time, because of circumstances beyond the control of the SFA as well as the FSMC, the FSMC or the SFA may terminate the contract by giving **30 days** written notice to the other party. (The SFA must determine the number of days. The maximum number of days must not exceed 30).
- C. Neither the FSMC nor the SFA shall be responsible for any losses resulting if the fulfillment of the terms of the contract shall be delayed or prevented by wars, acts of public enemies, strikes, fires, flood, acts of God, or for any acts not within the control of the FSMC or the SFA, respectively, and which, by the exercise of due diligence, it was unable to prevent.

xix. Nonperformance by FSMC

- A. In the event of the FSMC's nonperformance under this contract and/or the violation or breach of the contract terms, the SFA shall have the right to pursue all administrative, contractual, and legal remedies against the FSMC and shall have the right to seek all sanctions and penalties as may be appropriate.
- B. The FSMC shall pay the SFA the full amount of any meal overclaims which are attributable to the FSMC's negligence, including those overclaims based on reviews or audit findings that occurred during the effective dates of original and renewal contracts.
- C. In the event either party commits a material breach, the nonbreaching party may terminate this agreement for cause by giving 60 days written notice. If the breach is remedied prior to the proposed termination date, the nonbreaching party may elect to continue this agreement.

Notwithstanding the breaching provision above, the SFA may terminate this contract for breach/neglect as determined by the SFA with written notification to the FSMC when considering such items as failure to maintain and enforce required standards of sanitation, failure to maintain proper insurance coverage as outlined by the contract, failure to provide required periodic information/statements, or failure to maintain quality of service at a level satisfactory to the SFA. The SFA is the responsible authority without recourse to FNS or the state agency to the settlement and satisfaction of all contractual and administrative issues arising from the transaction. Such authority includes, but is not limited to, source evaluation, protests, disputes, claims, or other matters of contractual nature. Matters concerning violations of the law will be referred to local, state, or federal authority that has proper jurisdiction.

xx. Certification

- A. The FSMC shall comply with the mandatory standards and policies relating to energy efficiency that are contained in the state energy plan issued in compliance with the Energy Policy and Conservation Act (P.L.94-163, 89 Stat. 871).
- B. The FSMC shall comply with Sections 103 and 107 of the Contract Work Hours and Safety Standards Act (the Act), 40 U.S.C. §§327-330, as supplemented by Department of Labor regulation, 29 CFR Part 5. Under Section 103 of the Act the FSMC shall be required to compute the wages of every laborer on the basis of a standard workday of eight hours, and a standard workweek of 40 hours. Work in excess of the standard workday or standard workweek is permissible provided that the worker is compensated at a rate of not less than 1½ times the basic rate of pay for all hours worked in excess of eight hours in any calendar day or 40 hours in any workweek.
- C. The FSMC shall comply with Executive Order 11246, entitled *Equal Employment Opportunity*, as amended by Executive Order 11375 of October 13, 1967, and as supplemented in Department of Labor regulations, 41 CFR Part 60.
- D. The FSMC shall comply with the following civil rights laws, as amended: Title VI of the Civil Rights Act of 1964; Title IX of the Education Amendments of 1972; Section 504 of the Rehabilitation Act of 1973; the Age Discrimination Act of 1975; Title 7 CFR Parts 15, 15a, and 15b; the Americans with Disabilities Act; and FNS Instruction 113-1, *Civil Rights Compliance and Enforcement in School Nutrition Programs*.
- E. The FSMC shall comply with the *Buy American Provision* for contracts that involve the purchase of food, USDA Regulation 7 CFR Part 250.
- F. The FSMC has signed the *Certification of Independent Price Determination*, Attachment Q, which was attached as an addendum to the FSMC's bid/proposal and which is incorporated herein by reference and made a part of this contract.
- G. The FSMC has signed the *Certification Regarding Disbarment, Suspension, Ineligibility, and Voluntary Exclusion*, Attachment R, which was attached as an addendum to the FSMC's bid/proposal and which is incorporated and made a part of this contract. This is required of contracts of \$25,000 or more. (Reference 7 CFR §3017.
- H. The FSMC shall comply with all applicable standards, orders, or requirements issued under Section 306 of the Clean Air Act (42 U.S.C. 1857{h}), Section 508 of the Clean Air Act (33 U.S.C. 1368), Executive Order 11738, and Environmental Protection Agency (EPA) regulations (40 CFR Part 15).
- I. The FSMC has signed the Lobbying Certification, Attachment S which was attached as an addendum to the FSMC's bid/proposal and which is incorporated and made a part of this contract. If applicable, the FSMC has also completed and submitted Standard Form-LLL, *Disclosure Form to Report Lobbying*, (Attachment T, or will complete and submit as required in accordance with its instructions included in Attachment T.

xxi. Miscellaneous

- A. The FSMC shall comply with the provisions of the bid/proposal specifications, which are hereby in all respects made a part of this contract.
- B. No provision of this contract shall be assigned or subcontracted without prior written consent of the SFA.
- C. No waiver of any default shall be construed to be or constitute a waiver of any subsequent claim.

- D. Any silence, absence, or omission from the contract specifications concerning any point shall be regarded as meaning that only the best commercial practices are to prevail and that only materials (e.g., food, supplies, etc.) and workmanship of a quality that would normally be specified by the SFA are to be used.
- E. Payments on any claim shall not preclude the SFA from making a claim for adjustment on any item found not to have been in accordance with the provisions of this contract and bid specifications.
- F. The SFA shall be responsible for ensuring the resolution of program review and audit findings.
- G. This contract is subject to review and approval by the state agency.

xxii. Insurance

- A. The FSMC shall maintain the insurance coverage set forth below for each accident provided by insurance companies authorized to do business in the state of Louisiana. **A Certificate of Insurance of the FSMC's insurance coverage indicating these amounts must be submitted at the time of the award.** The information below must be completed by the SFA.
- B. Comprehensive General Liability – includes coverage for:
 - 1. Premises – Operations
 - 2. Products – Completed Operations
 - 3. Contractual Insurance
 - 4. Broad Form Property Damage
 - 5. Independent Contractors
 - 6. Personal Injury

\$1,000,000 Combined Single Limit
- C. Automobile Liability: \$1,000,000 Combined Single Limit
- D. Workers' Compensation – Statutory; Employer's Liability - \$100,000
- E. Excess Umbrella Liability: \$1,000,000 Combined Single Unit
- F. The SFA shall be named as additional insured on General Liability, Automobile, and Excess Umbrella. The FSMC must provide a waiver of subrogation in favor of the SFA for General Liability, Automobile, Workers' Compensation, and Excess Umbrella.
- G. The contract of insurance shall provide for notice to the SFA of cancellation of insurance policies 30 days before such cancellation is to take effect.

xxiii. Optional Requirements to Be Included

To be completed by the SFA

- A. The following provisions **will apply** to FSMC investment (to be completed by the SFA):
 - 1. **The FSMC may** purchase equipment for the food service program in an amount **not to exceed \$500,000**. The FSMC shall be subject to the same procurement requirements to which the district is subject in any procurement action and may not serve as a vendor when procuring on behalf of the school food service. The district shall repay at the rate specified when the equipment was purchased, which shall be charged to the district as an Operating Expense of the food service program. Ownership of the investment will vest in

the district upon full payment of the purchase price to the FSMC. Upon such payment, the FSMC shall deliver a Bill of Sale evidencing transfer of title to the equipment to the district. Any equipment costing \$2,500 or more must be approved by the state agency.

If the Agreement expires or is terminated prior to the complete repayment of the investment, the district shall, on the expiration date, or within five days after receipt by either party of any notice of termination under this Agreement, either (SFA must mark appropriate box):

- a. ☐ **Reimburse the FSMC the unpaid portion of the investment**

OR

- b. ☐ **Deliver the equipment or other items funded by the investment to the FSMC**

OR

- c. ☒ **Lease purchase the equipment or other items funded by the investment from the FSMC and continue to pay the FSMC a monthly payment in the amount specified when the equipment was purchased until the balance of the investment is repaid. In this event, the district's obligation under the Lease Purchase Agreement with the FSMC shall be subject to the district's ratification of the rental agreement for each ensuing fiscal year.**

B. Except as otherwise expressly provided in this contract, the FSMC will defend, indemnify, and hold the SFA harmless from and against all claims, liability, loss and expense, including reasonable collection expenses, attorneys' fees and court costs that may rise because of the sole negligence, misconduct, or other fault of the FSMC, its agents or employees in the performance of its obligations under this contract, except to the extent any such claims or actions result from the negligence of the SFA, its employees or agents. This clause shall survive termination of the Agreement.

C. The SFA **will** require the FSMC to perform a security (background) check on any of the FSMC employee that will be working at the SFA.

D. The district and the FSMC shall work together to ensure a financially sound operation.

E. Assumptions. Financial terms of the Agreement are based upon existing conditions and the following assumptions. If there is a material change in conditions, including, without limitations, changes to the following assumptions, the contract (1) may be terminated at the end of the current term or (2) continue under the same terms as written, whichever is mutually agreed upon.

- The district's policies, practices and service requirements shall remain materially consistent throughout the contract term and any subsequent contract renewals.
- Legislation, regulations, and reimbursement rates that create changes in the school lunch program shall remain materially consistent throughout the year.
- Usable commodities, of adequate quality and variety required for the menu cycle, valued at an amount as set forth by USDA per pattern meal for the contract year will continue to be available.
- The government reimbursement rates in effect shall remain materially consistent throughout the year.
- Meal components and quantities required by the National School Lunch Act (NSLA) or the NSLP remain consistent with prior years.
- Service hours, service requirements, and type or number of facilities selling food and/or beverages on district's premises shall remain materially consistent throughout the year.

- The state or federal minimum wage rate and taxes in effect shall remain materially consistent throughout the year.
- **The projected number of full feeding days are: 194.**
- District revenue credited to the food service program shall include all state and federal amounts received specifically for child nutrition operations.

The term materially consistent shall mean that a change does not (1) materially increase FSMC's cost of providing management service or (2) materially decrease the net revenue derived from the food service operations.

xxiv. **Trade Secrets and Proprietary Information**

- A. During the term of the Agreement, the FSMC may grant to the district a nonexclusive right to access certain proprietary materials of the FSMC, including menus, recipes, signage, food service surveys and studies, management guidelines and procedures, operating manuals, software (both owned by and licensed by the FSMC), and similar compilations regularly used in FSMC's business operations (trade secrets). The district shall not disclose any of the FSMC's trade secrets or other confidential information, directly or indirectly, during or after the term of the Agreement. The district shall not photocopy or otherwise duplicate any such material without the prior written consent of the FSMC. All trade secrets and other confidential information shall remain the exclusive property of the FSMC and shall be returned to the FSMC immediately upon termination of the Agreement. The district shall not use any confusingly similar names, marks, systems, insignia, symbols, procedures, and methods. Without limiting the foregoing and except for software provided by the district, the district specifically agrees that all software associated with the operation of the food service, including without limitation, menu systems, food production systems, accounting systems, and other software, are owned by or licensed to the FSMC and not the district. Furthermore, the district's access or use of such software shall not create any right, title interest, or copyright in such software and the district shall not retain such software beyond the termination of the Agreement. In the event of any breach of this provision, the FSMC shall be entitled to equitable relief, including an injunction or specific performance, in addition to all other remedies otherwise available. The districts obligations under this section are subject to its obligations under the Louisiana Open Records Act. This provision shall survive the termination of the Agreement.
- B. Any discovery, invention, software, or programs paid for by the SFA shall be the property of the SFA to which the state agency and USDA shall have unrestricted rights.

xxv. **SFSP**

Additional Requirements, if applicable (**SFA must mark through this entire section if not applicable – see next page also**)

- A. The SFA shall be responsible for determining eligibility of all SFSP sites.
- B. Bonding requirements.

1. **SFSP Bid Guarantee** (when the SFSP portion of the bid exceeds \$100,000):

Bidder/offerer shall submit with his or her bid **a bid guarantee in the amount of \$100,000 (no less than 5 percent or more than 10 percent of the total bid price)**, which shall be in the form of a firm commitment such as a bid bond, postal money order, certified check, cashier's check, or irrevocable letter of credit. Bid guarantees, other than bid bonds will be returned (a) to unsuccessful bidders/offerers as

soon as practicable after the opening of bid/proposals and (b) to the successful bidder/offerer upon execution of such further contractual documents (i.e., insurance coverage) and bonds as may be required by the bid.

2. **SFSP Performance Guarantee** (when the SFSP portion of the contract exceeds \$100,000):

The FSMC must obtain **a performance bond in the amount of \$1,000,000 (not less than 10 percent nor more than 25 percent of the value of the contract)** which shall be in the form of a firm commitment such as a bid bond postal money order, certified check, cashier's check, or irrevocable letter of credit. Bid guarantees other than bid bonds will be returned to unsuccessful bidders/offerers as soon as practicable after the opening of bids/proposals. Performance bonds for the successful bidder/offerer shall be held for the duration of the contract.

- C. The SFA shall immediately correct any problems found as a result of a health inspection and shall submit written documentation of the corrective action implemented within two weeks of the citation.
- D. The FSMC must comply with the 21-day menu cycle developed by the SFA for the SFSP (Attachments P1-P2) and include it in the RFP. The SFA shall approve any changes in the menus no later than two weeks prior to service after the initial cycle has been used. The SFA shall inform the state agency of menu changes for the SFSP.

Projected Operations – Revenue For Programs and Sites to be Contracted

(To be completed by SFA)
In-School Revenue from Meal Payments

Based on 194 Days of Service

Breakfast:	Meals		Student Price	=	Total
Elementary Full Price	# 428	X	\$1.75	=	\$ 749.00
Secondary Full Price	# 430	X	\$1.75	=	\$ 752.00
Reduced Price	# 713	X	\$0.30	=	\$ 213.90
Adult	# 200	X	\$1.75	=	\$ 350.00
Contract	# 0	X	\$0	=	\$ 0
Subtotal Breakfast					\$400,687.60
Lunches:					
Elementary Full Price	# 533	X	\$2.05	=	\$1,092.65
Secondary Full Price	# 685	X	\$2.25	=	\$1,541.25
Reduced Price	# 858	X	\$.40	=	\$ 343.20
Adult	# 100	X	\$3.50	=	\$ 350.00
Contract	# 0	X	\$0	=	\$ 0
Subtotal Lunches					\$645,457.40
After School Snack-NSLP:					
Full Price	# 564	X	\$1.00	=	\$ 564.00
Reduced Price	# 430	X	\$0	=	\$ 0
Adult	# 0	X	\$0	=	\$ 0
Contract	# 0	X	\$0	=	\$ 0
Subtotal Snack					\$109,416.00
Special Functions (Catering)	# 0	X	\$ 0	=	\$ 0
Extra sales, if applicable					\$ 0
Concession Revenue, if applicable					\$ 0
Vending Machine Sales Total Revenue					\$ 0

TOTAL *IN-SCHOOL* REVENUE = \$1,155,561.00

Projected Operations - Revenue, Page 2 (To be completed by SFA)

Federal Reimbursement

Based on 194 Days of Service

Breakfast:	Meals	Rate		Total
Free	# 7298	X \$1.78	=	\$12,990.30
Free, Severe Need	# 597	X \$1.80	=	\$1,074.60
Reduced Price	# 678	X \$1.48	=	\$1,002.89
Reduced Price Severe Need	# 36	X \$1.50	=	\$ 54.00
Full Price	# 859	X \$0.27	=	\$231.97
Total Breakfast				\$2,978,641.91
Lunch:				
Free	# 7895	X \$2.79	=	\$22,026.93
Reduced Price	# 714	X \$2.39	=	\$ 1,705.57
Full Price	# 859	X \$.28	=	\$ 240.56
Total Lunch				\$4,650,774.62
After-School Snack Program:				
Free	# 29120	X \$0.76	=	\$ 22,131.20
Reduced Price	# 0	X \$0.38	=	\$ 0
Full Price	# 0	X \$0.07	=	\$ 0
Total Snacks				\$4,293,452.80
Summer Food Service, If applicable:				
Breakfast	# 1893	X \$1.89	=	\$3,577.77
Lunch/Supper	# 2629	X \$3.32	=	\$8,728.28
Snacks	# 473	X \$0.78	=	\$ 368.94
Total SFSP				\$253,499.80
TOTAL FEDERAL REIMBURSEMENT				\$12,176,369.14

PROJECTED OPERATIONS - REVENUE, PAGE 3
(To be completed by SFA)

TOTAL IN-SCHOOL REVENUE	= \$1,155,561.00
TOTAL FEDERAL REIMBURSEMENT	= \$12,176,369.14
TOTAL STATE REIMBURSEMENT	= \$0
TOTAL REVENUE	= \$13,331,930.14

Invitation for Bid and Contract

BID SUMMARY AND AGREEMENT PAGE

This document contains a solicitation for the furnishing of meals for a nonprofit food service program for the period beginning July 1, 2012, and ending June 30, 2013, and sets forth the terms and conditions applicable to the proposed procurement. Upon acceptance, this document shall constitute the Contract between the bidder and the school food authority (SFA).

The bidder/offerer certifies that all terms and conditions within the Bid Solicitation shall be considered a part of the contract as of incorporated therein.

This Agreement shall be in effect for one year and may be renewed by mutual agreement for four additional one-year periods.

The bidder shall not plead misunderstanding or deception because of such estimate of quantities, or of the character, location, or other conditions pertaining to the solicitation/Contract.

PER MEAL PRICES MUST BE QUOTED AS IF NO USDA COMMODITIES WILL BE RECEIVED

	UNITS ¹	RATE ²	TOTAL ³
Reimbursable Breakfasts			
Reimbursable Lunches			
Reimbursable After School Snacks			
Reimbursable Summer Breakfasts			
Reimbursable Summer Lunches/Suppers			
Reimbursable Summer Snacks			
Estimated Extra Sale Revenue ÷ Total Lunch Equivalent Rate (per section O on page 15) = Extra Sale Units)			
TOTAL ESTIMATED AMOUNT OF BID ⁴			

¹ To be completed by SFA

² All rates to be completed by bidder - rates must be identical to the rates stated by bidder on page 16 of the Invitation for Bid/Contract

³ To be completed by bidder - all totals must be carried out to the second decimal place and must not be rounded

⁴ To be completed by bidder - all totals must be carried out to the second decimal place and must not be rounded

⁵ To be completed by bidder

Name of the Bidder ⁵

Street Address ⁵

City ⁵

State ⁵

Zip Code ⁵

By submission of this bid, the bidder certifies that in the event the bidder receives an award under this solicitation the bidder shall operate in accordance with all current applicable state and federal regulations.

Date ⁵

Signature of Bidder's Authorized Representative ⁵

Title ⁵

ACCEPTANCE OF THE CONTRACT:

Name of School Food Authority ¹

Date ¹

Signature of Authorized SFA Representative ¹

Title ¹

LIST OF ATTACHMENTS

Labor Work Sheet, SFA Employees	Attachment A
Labor Work Sheet, FSMC Employees	Attachment B
Fringe Benefit Cost Sheet, SFA Employees	Attachment C
Fringe Benefit Cost Sheet, FSMC Employees	Attachment D
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ATTACHMENT A: LABOR WORK SHEET - SFA

(To be completed by the SFA for SFA employees.)

Pay rates for the year _____ - _____)

SITE OR SCHOOL	EMPLOYEE	JOB TITLE	HOURLY RATE (\$)	DAILY HOURS	NUMBER OF DAYS PAID	TOTAL ANNUAL WAGE (\$)
TOTAL LABOR						\$
Retirement						\$
Substitute Pay						\$

NOTE: Use actual rates for SFA; do not use a prorated statewide average benefit rate

ATTACHMENT B: LABOR WORK SHEET- FSMC

(To be completed by the FSMC for FSMC employees.)

Pay rates for the year _____ - _____)

SITE OR SCHOOL	EMPLOYEE	JOB TITLE	HOURLY RATE (\$)	DAILY HOURS	NUMBER OF DAYS PAID	TOTAL ANNUAL WAGE (\$)
TOTAL LABOR						\$
Retirement						\$
Substitute Pay						\$

NOTE: Use actual rates for FSMC; do not use a prorated statewide average benefit rate.

ATTACHMENT C: FRINGE BENEFIT COST WORK SHEET - SFA

(To be completed by the SFA for the SFA employees.)

List Annual Cost for the Year _____ - _____)

[illegible]

If Workers' Compensation cost is charged to food service, what is percentage? _____%

NOTE: Use actual rates for SFA; do not use a prorated statewide average benefit rate.

ATTACHMENT D: FRINGE BENEFIT COST WORK SHEET - FSMC

(To be completed by the FSMC for the FSMC employees.)

List Annual Cost for the Year _____ - _____)

[illegible]

If Workers' Compensation cost is charged to food service, what is percentage? _____%

NOTE: Use actual rates for FSMC; do not use a prorated statewide average benefit rate.

ATTACHMENT E: SFA WORK SHEET ON LUNCH AVERAGE DAILY PARTICIPATION (ADP)

LUNCH PROGRAM (To be completed by SFA)

SITE OR SCHOOL	ENROLL- MENT	PROJECTED REIMBURSABLE MEALS Average Daily number of meals by category			SELLING PRICE \$		CONTRACT MEALS		ALL CASH SALES EXCEPT REIMBURSABLE LUNCHES (I.E., MILK, ADULT, EXTRA SALES, , CATERING), VENDING/ CONCESSIONS (IF APPLICABLE)*
		FULL PRICE	FREE	REDUCED PRICE	STUDENT	ADULT	# OF LUNCHES	RATE	
Capitol High	247	53	105	3	2.25	3.5			\$
Crestworth Middle	446	4	284	57	2.05	3.5			\$
Dalton Elementary	383	1	33	0	2.05	3.5			\$
Glen Oaks Middle	265	16	207	2	2.05	3.5			\$
Istrouma High	663	51	414	46	2.05	3.5			\$
Lanier Elementary	402	26	33	11	2.05	3.5			\$
Point Coupee Central High	297	10	223	5	2.25	3.5			\$
Prescott Middle	265	1	20	0	2.05	3.5			\$
St. Helena Middle	346	27	236	7	2.05	3.5			\$
Crescent City @ Tubman	532	27	469	9	2.05	3.5			\$
L.B. Landry Senior High School	688	88	253	3	2.25	3.5			\$
Military Maritime Academy	102	35	37	8	2.25	3.5			\$
Murray Henderson	254	12	180	4	2.05	3.5			\$
Paul B. Habans Elementary School	416	35	296	2	2.05	3.5			\$
Renew Accelerated High (west bank)	133	14	70	2	2.25	3.5			\$
Schwarz/Crescent Leadership Academy	140	12	56	2	2.05	3.5			\$

Abramson Science and Technology	507	67	308	6	2.25	3.5			\$
Benjamin Mays Preparatory Academy	305	16	256	3	2.05	3.5			\$
Cohen / NOCP	227	22	89	0	2.25	3.5			\$
George W Carver High School	318	18	139	2	2.25	3.5			\$
Intercultural Charter	462	43	360	14	2.05	3.5			\$
International High School	301	52	89	9	2.25	3.5			\$
John McDonogh High School	229	26	99	1	2.25	3.5			\$
Joseph A. Craig Elementary School	571	22	397	9	2.05	3.5			\$
Miller McCoy Academy	505	96	340	19	2.05	3.5			\$
New Orleans Science & Mathematics School	335	30	204	18	2.25	3.5			\$
NOCP	300	7	215	9	2.25	3.5			\$
Reed High	435	55	180	4	2.25	3.5			\$
Renew Accelerated High (east bank)	152	16	96	2	2.25	3.5			\$
Sarah T Reed Elementary Charter	651	11	48	475	2.05	3.5			\$
Schaumburg Elementary School	654	4	441	17	2.05	3.5			\$
Sojourner Truth Academy	225	9	88	5	2.25	3.5			\$
A.P. Tureaud	334	14	235	0	2.05	3.5			\$
Akilie Academy	306	16	247	12	2.05	3.5			\$
Arise Academy	306	5	268	2	2.05	3.5			\$
Batiste Cultural Arts Academy (Renew)	636	47	513	12	2.05	3.5			\$
Benjamin Banneker Elementary School	548	43	415	8	2.05	3.5			\$
Coghill Elementary School	625	22	435	11	2.05	3.5			\$

Crocker Arts and Technology	250	22	185	13	2.05	3.5			\$
Dr. Charles Drew Elementary School	178	8	86	2	2.05	3.5			\$
James Weldon Johnson Elementary School	321	4	267	1	2.05	3.5			\$
Lagniappe Academy	103	12	86	0	2.05	3.5			\$
Morris Jeff	224	68	84	16	2.25	3.5			\$
Pride College Preparatory School	248	8	199	11	2.05	3.5			\$
Sci Tech Academy (Renew)	641	22	517	6	2.05	3.5			\$
Success Preparatory Academy	381	8	337	6	2.05	3.5			\$
Kipp Believe	200	11	162	7	2.05	3.5			\$
TOTAL	17057	1219	10299	858					\$

*Do not include Special Functions

ATTACHMENT F: SFA WORK SHEET ON BREAKFAST AVERAGE DAILY PARTICIPATION (ADP)

BREAKFAST PROGRAM (To be completed by SFA)

SITE OR SCHOOL	ENROLL- MENT	PROJECTED REIMBURSABLE MEALS Average Daily number of meals by category			SELLING PRICE \$		CONTRACT MEALS		ALL CASH SALES EXCEPT REIMBURSABLE BREAKFASTS (I.E., MILK, ADULT, EXTRA SALES, CATERING), VENDING/ CONCESSIONS (IF APPLICABLE) ¹
		FULL PRICE	FREE	REDUCED PRICE	STUDENT	ADULT	# OF BREAK- FASTS	RATE	
Capitol High	247	41	81	2	1.75				\$
Crestworth Middle	446	2	184	37	1.75				\$
Dalton Elementary	383	10	237	2	1.75				\$
Glen Oaks Middle	265	7	90	1	1.75				\$
Istrouma High	663	27	215	24	1.75				\$
Lanier Elementary	402	22	28	9	1.75				\$
Point Coupee Central High	297	5	112	2	1.75				\$
Prescott Middle	265	0	8	0	1.75				\$
St. Helena Middle	346	20	175	5	1.75				\$
Crescent City @ Tubman	532	27	466	9	1.75				\$
L.B. Landry Senior High School	688	50	143	2	1.75				\$
Military Maritime Academy	102	22	24	5	1.75				\$
Murray Henderson	254	11	160	4	1.75				\$
Paul B. Habans Elementary School	416	22	188	1	1.75				\$
Renew Accelerated High (west bank)	133	11	54	1	1.75				\$

¹ Do not include Special Functions

Schwarz/Crescent Leadership Academy	140	11	50	1	1.75				\$
Abramson Science and Technology	507	45	208	4	1.75				\$
Benjamin Mays Preparatory Academy	305	15	239	3	1.75				\$
Cohen / NOCP	227	11	45	0	1.75				\$
George W Carver High School	318	10	77	1	1.75				\$
Intercultural Charter	462	34	290	11	1.75				\$
International High School	301	24	40	4	1.75				\$
John McDonogh High School	229	16	61	1	1.75				\$
Joseph A. Craig Elementary School	571	16	289	7	1.75				\$
Miller McCoy Academy	505	68	240	13	1.75				\$
New Orleans Science & Mathematics School	335	20	134	12	1.75				\$
NOCP	300	4	115	5	1.75				\$
Reed High	435	31	101	2	1.75				\$
Renew Accelerated High (east bank)	152	11	63	1	1.75				\$
Sarah T Reed Elementary Charter	651	11	44	441	1.75				\$
Schaumburg Elementary School	654	3	343	13	1.75				\$
Sojourner Truth Academy	225	6	60	3	1.75				\$
A.P. Tureaud	334	10	161	0	1.75				\$
Akili Academy	306	15	224	11	1.75				\$
Arise Academy	306	5	250	2	1.75				\$
Batiste Cultural Arts Academy (Renew)	636	43	471	11	1.75				\$
Benjamin Banneker Elementary School	548	38	366	7	1.75				\$

Coghill Elementary School	625	16	314	8	1.75				\$
Crocker Arts and Technology	250	17	141	10	1.75				\$
Dr. Charles Drew Elementary School	178	4	41	1	1.75				\$
James Weldon Johnson Elementary School	321	3	193	1	1.75				\$
Lagniappe Academy	103	10	71	0	1.75				\$
Morris Jeff	224	45	56	10	1.75				\$
Pride College Preparatory School	248	7	175	10	1.75				\$
Sci Tech Academy (Renew)	641	19	441	5	1.75				\$
Success Preparatory Academy	381	7	299	5	1.75				\$
Kipp Believe	200	9	129	6	1.75				\$
TOTAL	17057	859	7895	714					\$

ATTACHMENT G: SFA WORK SHEET ON SNACK AVERAGE DAILY PARTICIPATION (ADP)

AFTER SCHOOL SNACK PROGRAM (To be completed by SFA)

SITE OR SCHOOL	ENROLL- MENT	PROJECTED REIMBURSABLE MEALS Average Daily number of meals by category			SELLING PRICE \$		CONTRACT MEALS		ALL CASH SALES EXCEPT REIMBURSABLE SNACKS (I.E., MILK, ADULT, EXTRA SALES, CATERING), VENDING/ CONCESSIONS (IF APPLICABLE) ¹
		FULL PRICE	FREE	REDUCED PRICE	STUDENT	ADULT	# OF SNACKS	RATE	
Capitol High	247	60	119	3	0.74	0.75			\$
Crestworth Middle	446	0	3	1	0.74	0.75			\$
Dalton Elementary	383	0	11	0	0.74	0.75			\$
Glen Oaks Middle	265	0	2	0	0.74	0.75			\$
Istrouma High	663	1	5	1	0.74	0.75			\$
Lanier Elementary	402	1	1	0	0.74	0.75			\$
Point Coupee Central High	297	0	3	0	0.74	0.75			\$
Prescott Middle	265	0	3	0	0.74	0.75			\$
St. Helena Middle	346	0	0	0	0.74	0.75			\$
Crescent City @ Tubman	532	29	493	10	0.74	0.75			\$
L.B. Landry Senior High School	688	131	374	4	0.74	0.75			\$
Military Maritime Academy	102	0	0	0	0.74	0.75			\$
Murray Henderson	254	15	233	5	0.74	0.75			\$
Paul B. Habans Elementary School	416	44	370	2	0.74	0.75			\$
Renew Accelerated High (west bank)	133	0	0	0	0.74	0.75			\$
Schwarz/Crescent Leadership Academy	140	0	0	0	0.74	0.75			\$

¹ Do not include Special Functions

Abramson Science and Technology	507	65	300	6	0.74	0.75			\$
Benjamin Mays Preparatory Academy	305	18	284	3	0.74	0.75			\$
Cohen / NOCP	227	0	0	0	0.74	0.75			\$
George W Carver High School	318	0	0	0	0.74	0.75			\$
Intercultural Charter	462	47	400	15	0.74	0.75			\$
International High School	301	0	0	0	0.74	0.75			\$
John McDonogh High School	229	0	0	0	0.74	0.75			\$
Joseph A. Craig Elementary School	571	29	530	12	0.74	0.75			\$
Miller McCoy Academy	505	0	0	0	0.74	0.75			\$
New Orleans Science & Mathematics School	335	40	271	24	0.74	0.75			\$
NOCP	300	0	0	0	0.74	0.75			\$
Reed High	435	41	134	3	0.74	0.75			\$
Renew Accelerated High (east bank)	152	0	0	0	0.74	0.75			\$
Sarah T Reed Elementary Charter	651	7	31	307	0.74	0.75			\$
Schaumburg Elementary School	654	5	588	22	0.74	0.75			\$
Sojourner Truth Academy	225	0	0	0	0.74	0.75			\$
A.P. Tureaud	334	19	314	0	0.74	0.75			\$
Akili Academy	306	18	275	13	0.74	0.75			\$
Arise Academy	306	6	298	2	0.74	0.75			\$
Batiste Cultural Arts Academy (Renew)	636	38	416	10	0.74	0.75			\$
Benjamin Banneker Elementary School	548	51	488	9	0.74	0.75			\$
Coghill Elementary School	625	30	580	15	0.74	0.75			\$

Crocker Arts and Technology	250	25	210	15	0.74	0.75			\$
Dr. Charles Drew Elementary School	178	16	159	3	0.74	0.75			\$
James Weldon Johnson Elementary School	321	5	315	1	0.74	0.75			\$
Lagniappe Academy	103	12	91	0	0.74	0.75			\$
Morris Jeff	224	90	112	21	0.74	0.75			\$
Pride College Preparatory School	248	9	226	13	0.74	0.75			\$
Sci Tech Academy (Renew)	641	20	468	5	0.74	0.75			\$
Success Preparatory Academy	381	0	0	0	0.74	0.75			\$
Kipp Believe	200	12	180	8	0.74	0.75			\$
TOTAL	17057	885	8289	534					\$

ATTACHMENT H: SFA WORK SHEET ON SFSP AVERAGE DAILY PARTICIPATION (ADP)

(Total number of meals by category served in the previous summer divided by the total operating days for the summer)

Projected Average Number of Meals by Category

SUMMER FOOD SERVICE PROGRAM

(To be completed by the SFA)

SITE OR SCHOOL	REIMBURSABLE BREAKFASTS	REIMBURSABLE LUNCHES	REIMBURSABLE SNACKS	REIMBURSABLE SUPPERS
Capitol High	0	0	0	0
Crestworth Middle	150	314	0	0
Dalton Elementary	124	171	40	0
Glen Oaks Middle	81	187	187	0
Istrouma High	0	0	0	0
Lanier Elementary	185	259	40	0
Point Coupee Central High	72	144	144	0
Prescott Middle	62	164	62	0
St. Helena Middle	0	0	0	0
Crescent City @ Tubman	0	0	0	0
L.B. Landry Senior High School	0	0	0	0
Military Maritime Academy	0	0	0	0
Murray Henderson	0	0	0	0
Paul B. Habans Elementary School	0	0	0	0
Renew Accelerated High (west bank)	0	0	0	0
Schwarz/Crescent Leadership Academy	0	0	0	0
Abramson Science and Technology	0	0	0	0
Benjamin Mays Preparatory Academy	80	80	0	0

Cohen / NOCP	0	0	0	0
George W Carver High School	0	0	0	0
Intercultural Charter	0	0	0	0
International High School	34	54	0	0
John McDonogh High School	0	0	0	0
Joseph A. Craig Elementary School	0	0	0	0
Miller McCoy Academy	163	198	0	0
New Orleans Science & Mathematics School	72	106	0	0
NOCP	0	0	0	0
Reed High	0	0	0	0
Renew Accelerated High (east bank)	0	0	0	0
Sarah T Reed Elementary Charter	0	0	0	0
Schaumburg Elementary School	0	0	0	0
Sojourner Truth Academy	0	0	0	0
A.P. Tureaud	0	0	0	0
Akili Academy	136	143	0	0
Arise Academy	174	176	0	0
Batiste Cultural Arts Academy (Renew)	231	239	0	0
Benjamin Banneker Elementary School	0	0	0	0
Coghill Elementary School	0	0	0	0
Crocker Arts and Technology	8	11	0	0
Dr. Charles Drew Elementary School	0	0	0	0
James Weldon Johnson Elementary School	0	0	0	0
Lagniappe Academy	42	49	0	0

Morris Jeff	52	89	0	0
Pride College Preparatory School	1	1	0	0
Sci Tech Academy (Renew)	178	194	0	0
Success Preparatory Academy	48	50	0	0
Kipp Believe	0	0	0	0
TOTALS	1893	2629	473	0

ATTACHMENT I: SFA SITE/BUILDING LISTING – GENERAL DATA

(To be completed by the SFA)

SITE OR SCHOOL	ADDRESS	GRADE LEVELS ¹	SELF-PREP, SATELLITE, ETC ²	NO OF SERVING PERIODS (LUNCH)	BEGINNING AND ENDING TIMES OF MEAL SERVICE			NO. OF SERVING DAYS
					BREAKFAST	LUNCH	SNACK	
Capitol High	1000 North 23rd Street, Baton Rouge, LA	9 th - 12 th	Self-Prep	2	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Crestworth Middle	9700 Scenic Highway Baton Rouge, LA	6 th - 8 th	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Dalton Elementary	3605 Ontario Baton Rouge, LA 70805	pk - 5 th	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Glen Oaks Middle	5300 Monarch Avenue Baton Rouge, LA 70811	6 th - 8 th	Self-Prep	2	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Istrouma High	3730 Winbourne Ave Baton Rouge, Louisiana 70805	9 th - 12 th	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Lanier Elementary	4705 Lanier Drive Baton Rouge, LA 70812	pk - 5 th	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Point Coupee Central High	8434 Pointe Coupee Rd Morganza, LA 70759	6 th - 12 th	Self-Prep	2	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Prescott Middle	4055 Prescott Road Baton Rouge, LA 70805	6 th - 8 th	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
St. Helena Middle	1590 Highway 1042, Greensburg, LA 70441	6 th - 8 th	Self-Prep	2	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Crescent City @ Tubman	2013 General Meyer Ave, New Orleans, LA 70114	k - 8 th	Satellite	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
L.B. Landry Senior High School	1201 L.B. Landry Avenue, New Orleans, LA 70114	8 th - 12 th	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Military Maritime Academy	1912 LB Landry Avenue, New Orleans, LA 70114	8 th - 12 th	Satellite	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194

¹ List grade groups that have access to meal service.

² Indicate if site or school prepares meals on site or if meals are satellite in bulk or pre-plated.

Murray Henderson	2701 Lawrence Street, New Orleans, LA 70114	1 st - 5 th	Satellite	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Paul B. Habans Elementary School	3819 Herschel Drive, New Orleans, LA 70114	Pk - 6 th	Satellite	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Renew Accelerated High (west bank)	709 Park Avenue, New Orleans, LA 70114	6 th - 12 th	Satellite	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Schwarz/Crescent Leadership Academy	709 Park Avenue, New Orleans, LA 70114		Satellite	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Abramson Science and Technology	5552 Read Boulevard, New Orleans, LA 70127	K - 8 th	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Benjamin Mays Preparatory Academy	3059 Higgins Blvd., New Orleans, LA 70127	Pk - 3 rd	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Cohen / NOCP	3520 Dryades Street, New Orleans, LA 70115	11 th - 12 th	Satellite	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
George W Carver High School	3059 Higgins Boulevard, New Orleans, LA 70127	10 th - 12 th	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Intercultural Charter	5316 Michoud Boulevard, New Orleans, LA 70129	Pk - 7 th	Satellite	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
International High School	727 Carondelet, New Orleans, LA 70130	9 th - 12 th	Satellite	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
John McDonogh High School	2426 Esplanade Avenue, New Orleans, LA 70119	8 th - 12 th	Satellite	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Joseph A. Craig Elementary School	1423 St. Phillip Street., New Orleans, LA 70116	Pk - 8 th	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Miller McCoy Academy	7301 Dwyer Rd., New Orleans, LA 70126	5 th - 12 th	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
New Orleans Science & Mathematics School	5552 Read Blvd., New Orleans, LA 70127	9 th - 12 th	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
NOCP	3520 Dryades Street, New Orleans, LA 70115	9 th - 12 th	Satellite	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Reed High	5316 Michoud Boulevard, New Orleans, 70129	10 th - 12 th	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Renew Accelerated High (east bank)	2426 Esplanade Ave, New Orleans, LA 70114	6 th - 12 th	Satellite	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194

Sarah T Reed Elementary Charter	5552 Read Blvd. New Orleans, LA 70127	Pk - 8 th	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Schaumburg Elementary School	9501 Grant Street, New Orleans, 70126	Pk - 8 th	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Sojourner Truth Academy	2437 Jena Street, New Orleans, LA 70115	9 th - 11 th	Satellite	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
A.P. Tureaud	2021 Pauger Street, New Orleans, LA 70112	Pk - 8 th	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Akili Academy	1700 Pratt Drive, New Orleans, LA 70122	K - 4 th	Satellite	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Arise Academy	3819 St. Claude Avenue, New Orleans, LA 70117	Pk - 3 rd	Satellite	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Batiste Cultural Arts Academy (Renew)	3128 Constance St., New Orleans, LA 70115	Pk - 8 th	Satellite	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Benjamin Banneker Elementary School	421 Burdette Street, New Orleans, LA 70118	Pk - 8 th	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Coghill Elementary School	5500 Piety Street, New Orleans, LA 70126	Pk - 8 th	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Crocker Arts and Technology	1111 Milan, New Orleans, LA 70115	Pk - 5 th	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Dr. Charles Drew Elementary School	3819 St. Claude Avenue, New Orleans, LA 70117	Pk - 8 th	Satellite	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
James Weldon Johnson Elementary School	1800 Monroe Street, New Orleans, LA 70118	Pk - 8 th	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Lagniappe Academy	1501 St. Louis Street, New Orleans, LA 70112	k - 5 th	Satellite	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Morris Jeff	2239 Poydras St., New Orleans, LA 70119	Pk - 3 rd	Satellite	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Pride College Preparatory School	1700 Pratt Drive, New Orleans, LA 70122	Pk - 3 rd	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Sci Tech Academy (Renew)	820 Jackson Ave., New Orleans, LA 70130	Pk - 8 th	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
Success Preparatory Academy	2011 Bienville Street, New Orleans, LA 70112	Pk - 3 rd	Self-Prep	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194

Kipp Believe	1700 Pratt Drive, New Orleans, LA 70122	K - 1st	Satellite	3	6:45 - 8:30	10:30 - 1:00	3:00 - 3:30	194
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ATTACHMENT J: SFA SITE/BUILDING LISTING – SERVICES TO BE PROVIDED

(To be completed by the SFA)

SITE OR SCHOOL	BREAKFAST					LUNCH					SNACK	SFSP	VENDING	CONCES-SIONS	CATERING
	MEAL ¹	OFFER VERSUS SERVE	EXTRA SALES	CON-TRACT MEALS	ADULT MEALS	MEAL ¹	OFFER VERSUS SERVE	EXTRA SALES	CON-TRACT MEALS	ADULT MEALS					
Capitol High	X	X	X		X	X	X	X		X	X	X			X
Crestworth Middle	X	X	X		X	X	X	X		X	X	X			X
Dalton Elementary	X	X	X		X	X	X	X		X	X	X			X
Glen Oaks Middle	X	X	X		X	X	X	X		X	X	X			X
Istrouma High	X	X	X		X	X	X	X		X	X	X			X
Lanier Elementary	X	X	X		X	X	X	X		X	X	X			X
Point Coupee Central High	X	X	X		X	X	X	X		X	X	X			X
Prescott Middle	X	X	X		X	X	X	X		X	X	X			X
St. Helena Middle	X	X	X		X	X	X	X		X	X	X			X
Crescent City @ Tubman	X	X	X		X	X	X	X		X	X	X			X
L.B. Landry Senior High School	X	X	X		X	X	X	X		X	X	X			X
Military Maritime Academy	X	X	X		X	X	X	X		X	X	X			X
Murray Henderson	X	X	X		X	X	X	X		X	X	X			X
Paul B. Habans Elementary School	X	X	X		X	X	X	X		X	X	X			X
Renew Accelerated High (west bank)	X	X	X		X	X	X	X		X	X	X			X
Schwarz/Crescent Leadership Academy	X	X	X		X	X	X	X		X	X	X			X

¹ A reimbursable meal is to be offered that meets the standard established with the menus included as part of this proposal.

Abramson Science and Technology	X	X	X		X	X	X	X		X	X	X			X
Benjamin Mays Preparatory Academy	X	X	X		X	X	X	X		X	X	X			X
Cohen / NOCP	X	X	X		X	X	X	X		X	X	X			X
George W Carver High School	X	X	X		X	X	X	X		X	X	X			X
Intercultural Charter	X	X	X		X	X	X	X		X	X	X			X
International High School	X	X	X		X	X	X	X		X	X	X			X
John McDonogh High School	X	X	X		X	X	X	X		X	X	X			X
Joseph A. Craig Elementary School	X	X	X		X	X	X	X		X	X	X			X
Miller McCoy Academy	X	X	X		X	X	X	X		X	X	X			X
New Orleans Science & Mathematics School	X	X	X		X	X	X	X		X	X	X			X
NOCP	X	X	X		X	X	X	X		X	X	X			X
Reed High	X	X	X		X	X	X	X		X	X	X			X
Renew Accelerated High (east bank)	X	X	X		X	X	X	X		X	X	X			X
Sarah T Reed Elementary Charter	X	X	X		X	X	X	X		X	X	X			X
Schaumburg Elementary School	X	X	X		X	X	X	X		X	X	X			X
Sojourner Truth Academy	X	X	X		X	X	X	X		X	X	X			X
A.P. Tureaud	X	X	X		X	X	X	X		X	X	X			X
Akili Academy	X	X	X		X	X	X	X		X	X	X			X
Arise Academy	X	X	X		X	X	X	X		X	X	X			X
Batiste Cultural Arts Academy (Renew)	X	X	X		X	X	X	X		X	X	X			X
Benjamin Banneker Elementary School	X	X	X		X	X	X	X		X	X	X			X
Coghill Elementary School	X	X	X		X	X	X	X		X	X	X			X

Crocker Arts and Technology	X	X	X		X	X	X	X		X	X	X			X
Dr. Charles Drew Elementary School	X	X	X		X	X	X	X		X	X	X			X
James Weldon Johnson Elementary School	X	X	X		X	X	X	X		X	X	X			X
Lagniappe Academy	X	X	X		X	X	X	X		X	X	X			X
Morris Jeff	X	X	X		X	X	X	X		X	X	X			X
Pride College Preparatory School	X	X	X		X	X	X	X		X	X	X			X
Sci Tech Academy (Renew)	X	X	X		X	X	X	X		X	X	X			X
Success Preparatory Academy	X	X	X		X	X	X	X		X	X	X			X
Kipp Believe	X	X	X		X	X	X	X		X	X	X			X

ATTACHMENT K: MINIMUM FOOD SPECIFICATIONS

Meat/Seafood – All meats, meat products, poultry products, and fish must be government-inspected.

- Beef, lamb and veal shall be USDA Grade Choice or better.
- Pork shall be U.S. No.1 or U.S. No. 2
- Poultry shall be U.S. Government Grade A
- Seafood to be top grade, frozen fish – must be a nationally distributed brand, packed under continuous inspection of the USDA

Dairy Products – All dairy products must be government-inspected.

- Fresh eggs, USDA Grade A or equivalent, 100 percent candled
- Frozen eggs, USDA – inspected
- Milk, pasteurized Grade A

Fruits and Vegetables

- Fresh fruits and vegetables selected according to written specifications for freshness, quality, and color – U.S. Grade A Fancy
- Canned fruits and vegetables selected to requirements – U.S. Grade A Choice or Fancy (fruit to be packed in light syrup or natural juices)
- Frozen fruits and vegetables shall be U.S. Grade A Choice or better
- All fruit juices to be 100 percent fruit juice

Baked Products

- Bread, rolls, cookies, pies, cakes, and puddings either prepared or baked on premises or purchased on a quality level commensurate with meeting USDA breakfast and lunch requirements, as applicable

Staple Groceries

- Staple groceries to be a quality level commensurate with previously listed standards

ATTACHMENT L: MEAL PATTERN REQUIREMENTS AND NUTRITION STANDARDS

Meals must meet meal pattern requirements as outlined in the following attachments:

Attachment L1 – The New Meal Patterns: What You Need to Know

Attachment L2 – New Meal Patterns and Dietary Specifications

Attachment L3 – Final Rule Implementation Timeline

Attachment L4 – Sodium Reduction Timeline and Amount

Attachment L5 – Vegetable Subgroup Guidance

Attachment L6 – Comparison of Current and New Regulatory Requirements - NSLP

Attachment L7 – Comparison of Current and New Regulatory Requirements - SBP

Attachment L8 – After School Snack Meal Pattern

Attachment L9 – Summer Food Service Program Menu Patterns

Attachment L10 – Grains/Bread Requirements

Attachment L1 -The New School Meal Patterns: What You Need to Know

Beginning in school year 2012-2013, schools, institutions, and food service management companies participating in the National School Lunch and Breakfast Programs must comply with the provisions outlined in the Final Rule on Nutrition Standards in the National School Lunch and School Breakfast Programs which was published in the Federal Register on January 26, 2012. The final rule and Question and Answer guidance have been posted on the Child Nutrition Program Website. Links to the documents can be accessed from the homepage at <http://cnp.doe.state.la.us>. The final rule:

- Ensures students are offered both fruits and vegetables every day of the week;
- Substantially increases offerings of whole grain-rich foods;
- Offers only fat-free or low-fat milk varieties;
- Limits calories based on the age of children being served to ensure proper portion size; and
- Increases the focus on reducing the amounts of saturated fat, trans fats, and sodium.

Rule Overview

Effective Date

- The rule is effective 60 days from publication in the Federal Register (January 26, 2012). Certain provisions of the rule are phased in over time, including some breakfast requirements, whole grain requirements, and sodium levels.
- School Breakfast Program (SBP) requirements must be implemented beginning with the start of School Year (SY) 2013-2014, or as otherwise specified.
- Requirements mandating that all flavored milk be fat-free and limiting milk to only fat-free and low-fat varieties take effect in SY 2012-2013.

Menu Planning

- The rule establishes Food Based Menu Planning as the single menu planning approach for the National School Lunch Program (NSLP) in SY 2012-2013.
- Meals are to be planned using groups of grades K-5, 6-8, and 9-12.
- In the School Breakfast Program (SBP), the new age-grade groups are required beginning July 1, 2013 (SY 2013-2014).
- In SY 2012-2013 only, schools may continue to use the meal pattern for grades K-12 in the SBP.
- In the SBP, the grain ranges must be offered beginning July 1, 2013 (SY 2013-2014).
- In the SBP, calories and trans fat specifications take effect beginning July 1, 2013 (SY 2013-2014).

- The average daily amount of calories for a 5-day school week must be within the range (at least the minimum and no more than the maximum values).
- Foods of minimal nutritional value and fluid milk with a fat content greater than 1% milk fat are not allowed.

Fruits and Vegetables

- The rule establishes fruits and vegetables as separate food components.
- Fruit is required at lunch beginning 2012-2013.
- Schools are required to offer 1 cup of fruit daily at breakfast beginning in SY 2014-2015.
- For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or “Other” vegetable subgroups as defined in §210.10(c)(2)(iii).
- The rule requires fruit that is fresh; canned in fruit juice, water, or light syrup; frozen without added sugar; or dried.
- Schools may offer 100 percent juice, but no more than half of the per-meal fruit component may be juice.
- The rule states that “Schools should offer fresh fruit whenever possible.”
- Vegetables are divided into 5 subgroups; dark green, red/orange, bean and peas (legumes), starchy, and other. All subgroups are required to be offered over the course of a week.
- Schools have the option to offer vegetables in place of all or part of the required fruit component, but starchy vegetables may be offered as substitutes only after two cups of non-starchy vegetables have been offered.
- Larger amounts of the vegetable subgroups may be served.
- The “other” vegetable requirement as defined in §210.10(c)(2)(iii)(E) may be met with any additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups
- The rule allows fresh, frozen, and canned vegetables to be used.

Meat

- In the NSLP, the rule requires schools to offer a minimum amount of meat/meat alternate daily (1 oz. equivalent for grades K-8, 2 oz. equivalent for 9-12), and provide a weekly required amount for each age/grade group.
- The rule does not require a daily meat/meat alternate in the SBP.

Whole Grains

- Whole grain is defined as “grains that consist of the intact, ground, cracked, or flaked grain seed whose principal anatomical components – the starchy endosperm, germ, and bran – are present in the same relative proportions as they exist in the intact grain seed.”
- Criteria for Whole Grain-Rich Foods
 - Product must meet the serving size requirements in the Grains/Bread Instruction, **and**
 - Product must meet at least **one** of the following:
 1. Whole grains per serving must be **≥8 grams**
 2. Product includes FDA’s whole grain health claim on its packaging
 3. Product ingredient listing lists whole grain first
- **NSLP – in SY 2012-2013 and 2013-2014 whole grain-rich products must make up half of all grain products offered to students.** In SY 2014-2015 and beyond, schools must offer only whole grain-rich products.
- **SBP – schools must offer the weekly grain requirements and half of the grains as whole grain-rich beginning July 1, 2013 (SY 2013-2014).** All grains offered in the NSLP and the SBP must be whole grain-rich in SY 2014-2015 and beyond. Once schools meet the daily minimum grain quantity required (1 oz. equivalent for all age-grade groups) for breakfast, they are allowed to offer a meat/meat alternate in place of grains.
- The rule states a **whole grain-rich food must contain at least 51 percent whole grains and the remaining grain content of the product must be enriched.** Due to difficulties in determining the actual grain content of many grain products, the rule outlines criterion for schools to use to identify whole grain-rich foods.
- USDA states that the industry standard of identity for whole grain product (14.75 grams) will be addressed in subsequent guidance.
- The rule reduces the number of allowable grain-based desserts from five to two per week.

Crediting

- Beginning in SY 2012-2013, snack-type fruit products will not be permitted as part of the reimbursable meal.
- Under the rule, tomato paste will be credited as a calculated volume based on the whole food equivalency.
- A ¼ cup serving of dried fruit will be equal to ½ cup creditable fruit component.
- A one cup serving of leafy greens counts as ½ cup of vegetables.
- No more than half of the fruit or vegetable offerings may be in the form of juice.
- All juice must be 100% full-strength.

- Beginning July 1, 2013 (SY 2013-2014), schools participating in SBP may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. of grains after the minimum daily grains requirement is met.
- The minimum creditable serving of a fruit or vegetable is 1/8 cup.

Sodium

- The rule will reduce sodium levels in NSLP and SBP by 25 to 54% by SY 2022-2023.
- Intermediate sodium specifications are established for SY 2014-15 and 2017-2018. Required intermediate specifications are found in §210.10(f)(3) for lunches and §220.8(f)(3) for breakfasts.

Milk

- The final rule allows flavor in fat-free milk only, and only fat-free and low-fat milk in the programs. Flavored low-fat (1 percent or ½ percent) milk is not allowed in the NSLP or the SBP upon implementation of the rule in SY 2012-2013.

Offer versus Serve

- The final rule requires the reimbursable lunch selected by a student to include a fruit or a vegetable beginning SY 2012-2013.
- In the SBP, this requirement is effective in SY 2013-2014.
- The final rule allows students to take ½ cup of a fruit or a vegetable, rather than the full component, to have a reimbursable meal.
- If only three items are offered at breakfast, students must take all the food items to preserve the nutritional integrity of the breakfast.

Saturated Fat and Trans Fat

- The final rule implements a saturated fat limit of less than 10 percent of all calories, based on an average over the week. This is the same saturated fat restriction currently in place in the NSLP and SBP.
- Trans fat should be 0 grams, based on an average over the week. In SBP, this trans fat specification takes effect in SY 2013-2014.

Calories

- The rule implements a minimum and maximum calorie level for each grade group, to be met on average over the course of the week.
- In the NSLP, the calorie limits for each age/grade group take effect in SY 2012-2013. The limits are as follows:
 - Grades K-5 – 550-650;
 - Grades 6-8 – 600-700; and

- Grades 9-12 – 450-600.
- In the SBP, calorie limits are to be implemented in SY 2013-2014. The limits are as follows:
 - Grades K-5 – 350-500
 - Grades 6-8 – 400-550; and
 - Grades 9-12 – 450-600.

Fortification

- The rule does not permit the use of formulated grain-fruit products to meet the grain and fruit components in the SBP, effective SY 2012-2013.
- This rule does not prohibit the use of fortified cereals or cereals with fruit.

Attachment L2 - New Meal Patterns and Dietary Specifications

The following meal patterns must be implemented in SY 2012-2013 for the NSLP, and phased-in the SBP as specified in the footnotes and regulatory text.

	Breakfast Meal Pattern			Lunch Meal Pattern		
	Grades K-5 ^a	Grades 6-8 ^a	Grades 9-12 ^a	Grades K-5	Grades 6-8	Grades 9-12
Meal Pattern	Amount of Food^b Per Week (Minimum Per Day)					
Fruits (cups)^{c, d}	5 (1)^e	5 (1)^e	5 (1)^e	2 ½ (½)	2 ½ (½)	5 (1)
Vegetables (cups)^{c, d}	0	0	0	3 ¾ (¾)	3 ¾ (¾)	5 (1)
Dark Green^f	0	0	0	½	½	½
Red Orange^f	0	0	0	¾	¾	1 ¼
Beans/Peas (Legumes)^f	0	0	0	½	½	½
Starchy^f	0	0	0	½	½	½
Other^{f, g}	0	0	0	½	½	¾
Additional Veg to Reach Total^h	0	0	0	1	1	1 ½
Grains (oz eq)ⁱ	7-10 (1)^j	8-10 (1)^j	9-10 (1)^j	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)	0^k	0^k	0^k	8-10 (1)	9-10 (1)	10-12 (2)
Fluid Milk (cups)^l	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
Other Specifications: Daily Amount Based on Average for a 5-Day Week						
Min-max calories Kcal^{m, n, o}	350-500	400-550	450-600	550-650	600-700	750-850
Saturated Fat (% of total calories)^{n, o}	<10	<10	<10	<10	<10	<10
Sodium (mg)^{n, p}	≤430	≤470	≤500	≤640	≤710	≤740
Trans fat^{n, o}	Nutrition label or manufacturer specifications must indicate zero grams of <u>trans</u> fat per serving					

^a In the SBP, the above age-grade groups are required beginning July 1, 2013 (SY 2013-14). In SY 2012-2013 only, schools may continue to use the meal pattern for grades K-12 (see § 220.23).

^b Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

^c One quarter-cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ½ cup of vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

^d For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes) or “Other vegetables” subgroups as defined in §210.10(c)(2)(iii).

^e The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014-2015).

^f Larger amounts of these vegetables may be served.

^g This category consists of “Other vegetables” as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, “Other vegetables” requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

^h Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

ⁱ At least half of the grains offered must be whole grain-rich in the NSLP beginning July 1, 2012 (SY 2012-2013), and in the SBP beginning July 1, 2013 (SY 2013-2014). All grains must be whole grain-rich in both the NSLP and the SBP beginning July 1, 2014 (SY 2014-2015).

^j In the SBP, the grain ranges must be offered beginning July 1, 2013 (SY 2013-2014).

^k There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013 (SY 2013-2014), schools may substitute 1 oz. eq. of meat/meat alternate for 1 oz. eq. of grains after the minimum daily grains requirement is met.

^l Fluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat-free (unflavored or flavored).

^m The average daily amount of calories for a 5-day school week must be within the range (at least the minimum and no more than the maximum values).

ⁿ Discretionary sources of calories (solid fats and added sugars) may be added to the meal pattern if within the specifications for calories, saturated fat, trans fat, and sodium. Foods of minimal nutritional value and fluid milk with fat content greater than 1 percent milk fat are not allowed.

^o In the SBP, calories and trans fat specifications take effect beginning July 1, 2013 (SY 2013-2014).

^p Final sodium specifications are to be reached by SY 2022-23 or July 1, 2022. Intermediate sodium specifications are established for SY 2014-2015 and 2017-2018. See required intermediate specifications in §210(f)(3) for lunches and §220.8(f)(3) for breakfasts.

Attachment L3 – Final Rule Implementation Timeline

The following chart provides a summary of the new requirements and the required implementation dates in the NSLP and SBP.

New Requirements	Implementation (School Year) For NSLP (L) and SBP (B)						
	2012/13	2013/14	2014/15	2015/16	2016/17	2017/18	2022/23
FRUITS COMPONENT							
• Offer fruit daily	L						
• Fruit quantity increase to 5 cups per week (minimum 1 cup/day)			B				
VEGETABLES COMPONENT							
• Offer vegetables subgroups weekly	L						
GRAINS COMPONENT							
• Half of grains must be whole grain-rich	L	B					
• All grains must be whole grain-rich			L,B				
• Offer weekly grains ranges	L	B					
MEATS/MEAT ALTERNATES COMPONENT							
• Offer weekly meats/meat alternates ranges (daily min.)	L						
MILK COMPONENT							
• Offer only fat-free (unflavored or flavored) and low-fat (unflavored) milk	L, B						
DIETARY SPECIFICATIONS (to be met on average over a week)							
• Calorie ranges	L	B					
• Saturated fat limit (no change)	L, B						
• Sodium Targets ¹ <ul style="list-style-type: none"> ○ Target 1 ○ Target 2 ○ Final Target 			L, B			L, B	L, B
• Zero grams of <u>trans</u> fat per portion	L	B					
MENU PLANNING							
• A single FBMP approach	L	B					
AGE-GRADE GROUPS							
• Establish age-grade groups, K-5, 6-8, and 9-12	L	B					
OFFER VERSUS SERVE							
• Reimbursable meals must contain a fruit or vegetable	L		B				
MONITORING							
• 3-Year adm. review cycle		L, B					
Conduct weighted nutrient analysis on 1 week of menus	L	B					

¹ Target 2 and the final target will only be required after USDA evaluates relevant data on sodium intake and human health, as required by Section 743 of the FY 2012 Agriculture Appropriations Act.

Attachment L4 - Sodium Reduction Timeline and Amount

Age/Grade Groups	Baseline: Current Average Sodium Levels As Offered¹ (mg)	Target 1: Meet by July 1, 2014 (SY 2014-2015) (mg)	Target 2: Meet by July 1, 2017 (SY 2017-2018) (mg)	Final Target:² Meet by July 1, 2022 (SY2022-2023) (mg)	% Change (Current Levels vs. Final Targets)
School Breakfast Program					
K-5	573 (elementary)	≤540 (28.4% of UL)	≤485 (25.5% of UL)	≤430 (22.6% of UL)	-25%
6-8	629 (middle)	≤600 (27.3% of UL)	≤535 (24.3% of UL)	≤470 (21.4% of UL)	-25%
9-12	686 (high)	≤640 (27.8% of UL)	≤570 (24.8% of UL)	≤500 (21.7% of UL)	-27%
National School Lunch Program					
K-5	1,377 (elementary)	≤1,230 (64.8% of UL)	≤935 (49.2% of UL)	≤640 (33.7% of UL)	-54%
6-8	1,520 (middle)	≤1,360 (61.8% of UL)	1,035 (47.0% of UL)	≤710 (32.2%)	-53%
9-12	1,588 (high)	≤1,420 (61.7% of UL)	≤1,080 (47.0% of UL)	≤740 (32.2 of UL)	-53%

¹Current Average Sodium Levels as Offered are from the School Nutrition and Dietary Assessment Study-III. Data were collected in the 2004-05 school year.

²The IOM final targets are based on the Tolerable Upper Intake Limits (UL) for sodium, established in the Dietary Reference Intakes (DRI) (IOM, 2004). The sodium ULs for school-aged children are 2,300 mg (ages 14-18), 2,200 mg (ages 9-13), and 1,900 mg (ages 4-8). The final sodium targets represent the UL for each age/grade group multiplied by the percentage of nutrients supplied by each meal (approximately 21.5% for breakfast, 32% for lunch, as recommended by IOM. IOM's recommended final sodium targets for the K-5 age/grade group breakfasts and lunches are slightly higher than 21.5% and 32%, respectively of the UL because the proposed elementary school group spans part of two DRI age groups (ages 4-8 and 9-13 years).

Attachment L5 - Vegetable Subgroup Guidance

Vegetables are organized into 5 subgroups, based on their nutrient content. Commonly eaten vegetables in each subgroup are listed below.

- **Dark Green Vegetables**

- bok choy
- broccoli
- collard greens
- dark green leafy lettuce
- kale
- mesclun
- mustard greens
- romaine lettuce
- spinach
- turnip greens
- watercress

- **Starchy Vegetables**

- cassava
- corn
- fresh cowpeas, field peas, black-eyed peas (not dry)
- green bananas
- green peas
- green lima beans
- plantains
- potatoes
- taro
- water chestnuts

- **Red & Orange Vegetables**

- acorn squash
- butternut squash
- carrots
- hubbard squash
- pumpkin
- red peppers
- tomatoes
- tomato juice

- **Beans and Peas**

- black beans
- black-eyed peas (mature, dry)
- garbanzo beans (chickpeas)
- kidney beans
- lentils
- navy beans
- soy beans
- split peas
- white beans

- **Other Vegetables**

- artichokes
- asparagus
- avocado
- bean sprouts
- beets
- Brussel sprouts
- cabbage
- cauliflower
- celery
- cucumbers
- eggplant
- green beans
- green peppers
- iceberg (Head) lettuce
- mushrooms
- okra
- parsnips
- turnips
- wax beans
- zucchini

Attachment L6 - Comparison of Current and New Regulatory Requirements under Final Rule “Nutrition Standards in the National School Lunch Program” Jan. 2012

National School Lunch Program Meal Pattern		
Food Group	Current Requirements	New Requirements
Fruit and Vegetables	$\frac{1}{2}$ - $\frac{3}{4}$ cup of fruit and vegetables combined per day	$\frac{3}{4}$ – 1 cup of vegetables <u>plus</u> $\frac{1}{2}$ - 1 cup of fruit per day Note: Students are allowed to select $\frac{1}{2}$ - 1 cup of fruit or vegetable under OVS.
Vegetables	No specifications as to type of vegetable subgroup	Weekly requirement for: <ul style="list-style-type: none"> • dark green • red/orange • beans/peas (legumes) • starchy • other (as defined in 2010 Dietary Guidelines)
Meat/Meat Alternates (M/MA)	1.5 – 2 oz. equivalent (daily minimum)	Daily minimum and weekly ranges: Grades K-5: 1 oz. equivalent min. daily (8-10 oz. weekly) Grades 6-8: 1 oz. equivalent min. daily (9-10 oz. weekly) Grades 9-12: 2 oz. equivalent min. daily (10-12 oz. weekly)
Grains	8 servings per week (minimum of 1 serving per day)	Daily minimum and weekly ranges: Grades K-5: 1 oz. equivalent min. daily (8-9 oz. weekly) Grades 6-8: 1 oz. equivalent min. daily (8-10 oz. weekly) Grades 9-12: 2 oz. equivalent min. daily (10-12 oz. weekly)
Whole Grains	Encouraged	At least half of the grains must be whole grain-rich beginning July 1, 2012. Beginning July 1, 2014, all grains must be whole grain-rich.
Milk	1 cup Variety of fat contents allowed; flavor not restricted.	1 cup Must be fat-free (unflavored/flavored) or 1% low fat (unflavored)

**Attachment L7 - Comparison of Current and New Regulatory Requirements under
Final Rule “Nutrition Standards in School Breakfast Program” Jan. 2012**

School Breakfast Program Meal Pattern		
Food Group	Current Requirements	New Requirements
Fruit	½ cup per day (vegetable substitution allowed)	1 cup per day (vegetable substitution allowed) Note: Quantity required SY 2014-15. Students are allowed to select ½ cup of fruit under OVS.
Grains and Meat/Meat Alternate (M/MA)	2 grains, or 2 meat/meat alternates, or 1 of each per day	Daily min. and weekly ranges for grains: Grades K-5: 1 oz. equivalent min. daily (7-10 oz. weekly) Grades 6-8: 1 oz. equivalent min. daily (8-10 oz. weekly) Grades 9-12: 1 oz. equivalent min daily (9-10 oz. weekly) Note: Weekly quantity required SY 2013-2014. Schools may substitute M/MA for grains after the minimum daily grains requirement is met.
Whole Grains	Encouraged	At least half of the grains must be whole grain-rich beginning July 1, 2013. Beginning July 1, 2014, all grains must be whole grain-rich.
Milk	1 cup Variety of fat content; flavor not restricted	1 cup Must be fat-free (unflavored or flavored) or 1% low fat unflavored beginning SY 2012-2013

ATTACHMENT L8: AFTER SCHOOL SNACKS MEAL PATTERN

SELECT TWO OF THE FOUR COMPONENTS FOR A REIMBURSABLE SNACK			
Food Components and Food Items ¹	Children Ages 1 and 2	Children Ages 3-5	Children Ages 6-12 ²
Milk			
Fluid Milk ³	4 fl oz (1/2 c)	4 fl oz (1/2 c)	8 fl oz (1 c)
Vegetable or Fruit ²			
Juice ² , fruit and/or vegetable	1/2 c	1/2 c	3/4 c
Grains/Breads ^{4,5}			
Bread or	1/2 slice	1/2 slice	1 slice
Cornbread or biscuit or roll or muffin or	1/2 serving	1/2 serving	1 serving
Cold dry cereal ⁵ or	1/4 c or 1/3 oz ⁴	1/3 c or 1/2 oz ⁴	3/4 c or 1 oz
Cooked cereal grains or	1/4 c	1/4 c	1/2 c
Cooked pasta or noodles	1/4 c	1/4 c	1/2 c
Meat/Meat Alternate ^{6,7,8}			
Lean Meat or poultry or fish ⁶ or	1/2 oz	1/2 oz	1 oz
Alternate Protein products ⁷ or	1/2 oz	1/2 oz	1 oz
Cheese or	1/2 oz	1/2 oz	1 oz
Egg (large) or	1/2 large egg	1/2 large egg	1/2 large egg
Cooked dry beans or peas or	1/8 c	1/8 c	1/4C
Peanut or other nuts or seed butters	1 T	1 T	2T
Nuts and/or seeds ⁸ or	1/2 oz ⁸	1/2 oz ⁸	1 oz
Yogurt ⁹	2 oz or 1/4 c	2 oz or 1/4 c	4 oz or 1/2 c

¹Children age 12 and older may be served larger portions based on their greater food needs. They may not be served less the minimum quantities listed in this column.

²Serve two or more kinds of vegetables and/or fruits. Full-strength vegetable or fruit juice may be counted to meet not more than one-half of this requirement.

³Fluid milk must be low-fat(1 percent milk fat or less, unflavored) or fat-free (unflavored or flavored).

⁴Grains/Breads must be whole-grain or enriched, or made from whole-grain or enriched flour or meal that may include bran and germ. Cereal must be whole-grain, enriched, or fortified.

⁵Either volume (cup) or weight (oz), whichever is less.

⁶A serving consists of the edible portion of cooked lean meat or poultry or fish

⁷Alternate protein products must meet requirements in Appendix A of 7 CFR Part 210.

⁸Nuts and seeds are generally not recommended to be served to children ages 1-3 since they present a choking hazard. If served, nuts and seeds should be finely minced.

⁹Yogurt may be plain or flavored, unsweetened, or sweetened – commercially prepared.

ATTACHMENT L9: SUMMER FOOD SERVICE PROGRAM MEAL PATTERNS

SELECT THE APPROPRIATE COMPONENTS FOR A REIMBURSABLE MEAL			
FOOD COMPONENTS AND FOOD ITEMS	BREAKFAST SERVE ALL THREE	LUNCH OR SUPPER SERVE ALL FOUR	SNACK SERVE TWO OF THE FOUR
Milk ^{1,2}			
Fluid milk	8 fl oz (1 cup) ¹	8 fl oz (1 cup) ²	8 fl oz (1 cup) ¹
Vegetable or Fruit ^{3,4,5}			
Juice, fruit, vegetable	$\frac{1}{2}$ c ³ (juice must be full-strength)	$\frac{3}{4}$ c ⁴ total of two different items	$\frac{3}{4}$ c ^{3,4} (juice must be full-strength)
Grains/Breads ^{6,7}			
Bread or	1 slice	1 slice	1 slice
Cornbread, or biscuit or roll or muffin or	1 serving	1 serving	1 serving
Cold dry cereal ⁷	$\frac{3}{4}$ c or 1 oz ⁷	N/A	$\frac{3}{4}$ c or 1 oz ⁷
Hot cooked cereal or	$\frac{1}{2}$ c	$\frac{1}{2}$ c	$\frac{1}{2}$ c
Cooked pasta or noodles or grains	$\frac{1}{2}$ c	$\frac{1}{2}$ c	$\frac{1}{2}$ c
Meat/Meat Alternate ^{8, 9, 10, 11, 12}	Optional		
Lean meat or poultry or fish ⁸ or	1 oz	2 oz	1 oz
Alternate protein products ⁹ or	1 oz	2 oz	1 oz
Cheese	1 oz	2 oz	1 oz
Egg (large) or	$\frac{1}{2}$ large egg	1 large egg	$\frac{1}{2}$ large egg
Cooked dry beans or peas or	$\frac{1}{4}$ c	$\frac{1}{2}$ c	$\frac{1}{4}$ c
Peanut or other nut butters or	2 T	4 T	2 T
Nuts and/or seeds ¹¹	---	1 oz =50% ^{10, 11}	1 oz ¹¹
Yogurt ¹²	4 oz ($\frac{1}{2}$ c)	8 oz (1 c)	4 oz ($\frac{1}{2}$ c)

¹ For Breakfast or Snack, fluid milk shall be served as a beverage, or on cereal, or use part of it for each purpose.

² For Lunch or Supper, fluid milk shall be used as a beverage.

³ Fruit or vegetable juice must be full-strength for breakfast and snacks.

⁴ For Lunch or Supper, serve two or more kinds of vegetables and/or fruits, Full strength vegetable or fruit juice may be counted to meet not more than one-half of this requirement

⁵ Juice may not be served to fulfill the supplement requirement, when milk is served as the only other component.

⁶ Grains/Breads must be enriched or whole-grain, or made from whole-grain or enriched flour or meal that may include bran and/or germ. Cereal must be whole grain or enriched or fortified.

⁷ Either volume (cup) or weight (oz) whichever is less.

⁸ A serving consists of the edible portion of cooked lean meat or poultry or fish.

⁹ Alternate protein products must meet requirements of Appendix A of 7 CFR Part 225.

¹⁰ Nuts and seeds may meet no more than one-half of the total meat/meat alternate to fulfill the lunch or supper requirement.

¹¹ Nuts and seeds are generally recommended to be served to children ages 1-3 since the present a choking hazard. If served, nuts and seeds should be finely minced.

¹² Yogurt may be plain or flavored, unsweetened or sweetened – commercially prepared.

ATTACHMENT L10: GRAINS/BREADS REQUIREMENTS

The food-based menu planning approach for the National School Lunch Program (NSLP) and the School Breakfast Program contain a grains/bread requirement. This instruction sets forth the foods that meet the grains/breads requirement of meals served in the programs, the criteria to be used to determine crediting and the suggested equivalent minimum serving size for a wide variety of items that meet the grains/bread requirement. This instruction applies to all Child Nutrition Programs.

Criteria for Determining Acceptable Grains/Breads

The following criteria are to be used as a basis for crediting items to meet the grains/breads requirement under the Food-Based Menu Planning Approach:

1. All grains/breads must be enriched or whole grain or made from enriched or whole-grain meal or flour; or if it is a cereal, the product must be whole-grain, enriched, or fortified. Bran and germ are credited the same as enriched or whole grain meal or flour.
2. The label must indicate the product is enriched or whole-grain, made from enriched or whole-grain meal or flour as well as bran and/or germ, or fortified.
3. The item must be provided in quantities specified in the regulations. One quarter (1/4) of a serving is the smallest amount allowable to be credited toward the minimum quantities of grains/breads specified in program regulations.

Criteria for Whole Grains

- Whole grain is defined as “grains that consist of the intact, ground, cracked, or flaked grain seed whose principal anatomical components – the starchy endosperm, germ, and bran – are present in the same relative proportions as they exist in the intact grain seed.”
- **Criteria for Whole Grain-Rich Foods**
 - Product must meet the serving size requirements in the Grains/Bread Instruction, **and**
 - Product must meet at least **one** of the following:
 1. Whole grains per serving must be **≥8 grams**
 2. Product includes FDA’s whole grain health claim on its packaging
 3. Product ingredient listing lists whole grain first
- **NSLP – in SY 2012-2013 and 2013-2014 whole grain-rich products must make up half of all grain products offered to students.** In SY 2014-2015 and beyond, schools must offer only whole grain-rich products.
- **SBP – schools must offer the weekly grain requirements and half of the grains as whole grain-rich beginning July 1, 2013 (SY 2013-2014).** All grains offered in the NSLP and the SBP must be whole grain-rich in SY 2014-2015 and beyond. Once schools meet the daily minimum grain quantity required (1 oz. equivalent

for all age-grade groups) for breakfast, they are allowed to offer a meat/meat alternate in place of grains.

- The rule states a **whole grain-rich food must contain at least 51 percent whole grains and the remaining grain content of the product must be enriched**. Due to difficulties in determining the actual grain content of many grain products, the rule outlines criterion for schools to use to identify whole grain-rich foods.

Criteria for Determining Equivalent Minimum Serving Sizes

The following chart contains the equivalent serving sizes for a wide variety of purchased food items.

In lieu of using the minimum serving sizes listed on the chart, the contribution of grains/breads in a recipe may be calculated to determine the number of grains/breads servings the recipe provides. The crediting of a food item as a grains/breads serving is determined by the total amount of enriched or whole-grain meal and/or flour in the recipe divided by the number of servings the recipe yields. Bran and germ are calculated in the same manner as enriched or whole-grain meal or flour.

For the types of food items listed in Groups H and I of the chart to count as one full serving, the weights and volumes listed therein must be used.

Foods That Qualifies as Grains/Breads

Foods that qualify as grains/breads for the Child Nutrition Programs are foods that are enriched or whole-grain or made from enriched or whole-grain meal or flour. Such foods include, but are not limited to:

- **Breads** that are enriched or whole-grain.
- **Biscuits, bagels, rolls, tortillas, muffins, or crackers** made from whole-grain or enriched meal or flour.
- **Ready-to-eat breakfast cereals** that are whole-grain, enriched, or fortified.
- **Cereals or bread products used as an ingredient in another menu item such as crispy rice treats, oatmeal cookies, or breading on fish or poultry** when they are whole-grain, enriched, or fortified.
- **Macaroni or noodle products (cooked)** made with enriched or whole-grain flour. Enriched macaroni products fortified with protein can be counted to meet either a grain/bread or meat/meat alternate requirement but not as both in the same meal.
- **Sweet foods such as toaster pastries, coffee cake, doughnuts, sweet rolls, cookies, cakes, or formulated grain-fruit products** when made with enriched or whole-grain meal or flour and served as permitted in the chart. When sweet

foods are permitted, no more than two grain/bread serving per week may be a dessert.

- **Pie crust** when made from enriched or whole-grain meal or flour and served as permitted in the chart.
- **Non-sweet snack products such as hard pretzels, hard bread sticks, and chips** made from whole-grain or enriched meal or flour.

Grains/Breads for the Food-Based Menu Planning Approaches in the Child Nutrition Programs¹

Group A	Minimum Serving Size for Group A
Bread –type coating Bread Sticks Chow Mein noodles Crackers – saltines and snack crackers Croutons Pretzels – hard Stuffing – dry (weight applies to bread in stuffing)	1 serving =20 gm or 0.7 oz ¾ serving = 15 gm or 0.5 oz ½ serving = 10 gm or 0.4 oz ¼ serving=5gm or 0.2 oz
Group B	Minimum Serving Size for Group B
Bagels Batter-type coating Biscuits Breads – white, wheat, whole wheat, French, Italian Buns – hamburger and hot dog Crackers – graham crackers (all shapes), animal crackers Egg roll skins English muffins	1 serving = 25 gm or 0.9 oz ¾ serving = 19 gm or 0.7 oz ½ serving =13gm or 0.5 oz ¼ serving = 6 gm or 0.2 oz

¹Some of the following foods or their accompaniments may contain more sugar, salt, and /or fat than others. This should be a consideration when deciding how often to serve them.

²Allowed only for desserts no more than twice per week and for breakfast

³Allowed for desserts twice per week and for breakfasts.

⁴ Refer to program regulations for the appropriate serving size for supplements served to children aged 1 through 5 in the NSLP and breakfast served under the SBP. Breakfast cereals are traditionally served as a breakfast menu item but may be served in meals other than breakfast.

Grains/Breads for the Food-Based Menu Planning Approaches in the Child Nutrition Programs¹

Group C	Minimum Serving Size for Group C
Cookies ² - plain Cornbread Corn Muffins Croissants Pancakes Pie crust – dessert pies ² , fruit turnovers ³ and meat /meat alternate pies Waffles	1 serving = 31 gm or 1.1 oz $\frac{3}{4}$ serving = 23 gm or 0.8 oz $\frac{1}{2}$ serving = 16 gm or 0.6 oz $\frac{1}{4}$ serving = 8 gm or 0.3 oz
Group D	Minimum Serving Size for Group D
Doughnuts ³ - cake and yeast raised, unfrosted Granola Bars ³ - plain Muffins – all except corn Sweet rolls ³ - unfrosted Toaster pastry ³ - unfrosted	1 serving = 50 gm or 1.8 oz $\frac{3}{4}$ serving = 38 gm or 1.3 oz $\frac{1}{2}$ serving = 25 gm or 0.9 oz $\frac{1}{4}$ serving = 16 gm or 0.6 oz
Group E	Minimum Serving Size for Group E
Cookies ² - with nuts, raisins, chocolate pieces and/or fruit purees Doughnuts ³ cake and yeast raised, frosted or glazed French toast Grain fruit bars ³ Granola bars ³ - with nuts raisins, chocolate pieces, and/or fruit	1 serving = 63 gm or 2.2 oz $\frac{3}{4}$ serving = 47 gm or 1.7 oz $\frac{1}{2}$ serving = 31 gm or 1.1 oz $\frac{1}{4}$ serving = 16 gm or 0.6 oz

¹Some of the following foods or their accompaniments may contain more sugar, salt, and /or fat than others. This should be a consideration when deciding how often to serve them.

²Allowed for desserts no more than twice per week and for breakfast

³Allowed for desserts no more than twice per week and for breakfasts

⁴ Refer to program regulations for the appropriate serving size for supplements served to children aged 1 through 5 in the NSLP and breakfast served under the SBP. Breakfast cereals are traditionally served as a breakfast item but may be served in meals served to children aged 1 through 5 in the NSLP and breakfast served under the SBP. Breakfast cereals are traditionally served as a breakfast menu item but may be served in meals other than breakfast.

Grain/Breads for the Food-Based Menu Planning Approaches in the Child Nutrition Programs¹

Group F	Minimum Serving Size for Group F
Cake ² - plain, unfrosted Coffee Cake ³	1 serving = 75 gm or 2.7 oz ¾ serving = 56 gm or 2 oz ½ serving = 38 gm or 1.3 oz ¼ serving = 19 gm or 0.7 oz
Group G	Minimum Serving Size for Group G
Brownies ² - plain Cake – all varieties, frosted	1 serving = 115 gm or 4 oz ¾ serving = 86 gm or 3 oz ½ serving = 58 gm or 2 oz ¼ serving = 29 gm or 1 oz
Group H	Minimum Serving Size for Group H
Barley Breakfast cereals ⁴ - cooked Bulgur or cracked wheat Macaroni – all shapes Noodles – all varieties Pasta – all shapes Ravioli – noodle only Rice - enriched white or brown	1 serving = ½ cup cooked or 25 gm (0.9 oz)
Group I	Minimum Serving Size for Group I
Ready-to-eat breakfast cereal ⁴ - cold, dry	1 serving = ¾ cup or 1 oz whichever is less

¹Some of the following foods or their accompaniments may contain more sugar, salt, and/or fat than others. This should be a consideration when deciding how often to serve them.

²Allowed only for desserts no more than twice per week and for breakfast

³Allowed for desserts no more than twice per week and for breakfasts

⁴ Refer to program regulations for the appropriate serving size for supplements served to children aged 1 through 5 in the NSLP and breakfast served under the SBP. Breakfast cereals are traditionally served as a breakfast menu item but may be served in meals other than breakfast.

ATTACHMENT M: PROTOTYPE 21- DAY CYCLE LUNCH MENUS

The prototype cycle lunch menu forms on the following pages **MUST** be used. Using the prototype lunch cycle menu forms appropriate to the specific age grade groups of the students within the SFA, include in the Invitation for Bid/Contract a 21-day cycle lunch menu prepared by the SFA. This menu must be used for the first 21-day cycle of the new school year.

Attachment M1 – Prototype Lunch Menus Grades K-5 Week 1 of 21-Day Cycle

Attachment M2 – Prototype Lunch Menus Grades K-5 Week 2 of 21-Day Cycle

Attachment M3 – Prototype Lunch Menus Grades K-5 Week 3 of 21-Day Cycle

Attachment M4 – Prototype Lunch Menus Grades K-5 Week 4 of 21-Day Cycle

Attachment M5 – Prototype Lunch Menus Grades K-5 Week 5 of 21-Day Cycle

Attachment M6 – Prototype Lunch Menus Grades 6-8 Week 1 of 21-Day Cycle

Attachment M7 - Prototype Lunch Menus Grades 6-8 Week 2 of 21-Day Cycle

Attachment M8 - Prototype Lunch Menus Grades 6-8 Week 3 of 21-Day Cycle

Attachment M9 - Prototype Lunch Menus Grades 6-8 Week 4 of 21-Day Cycle

Attachment M10 - Prototype Lunch Menus Grades 6-8 Week 5 of 21-Day Cycle

Attachment M11 - Prototype Lunch Menus Grades 9-12 Week 1 of 21-Day Cycle

Attachment M12 - Prototype Lunch Menus Grades 9-12 Week 2 of 21-Day Cycle

Attachment M13 - Prototype Lunch Menus Grades 9-12 Week 3 of 21-Day Cycle

Attachment M14 - Prototype Lunch Menus Grades 9-12 Week 4 of 21-Day Cycle

Attachment M15 - Prototype Lunch Menus Grades 9-12 Week 5 of 21-Day Cycle

Attachment M1 - Prototype Lunch Menus Grades K-5 Week 1 of 21-Day Cycle

Grades K-5	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity ^a	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^b (cups)	2.5 (0.5)	Melon	.5 cup	Grapes	.5 cup	Orange slices	.5 cup	Cantaloupe	.5 cup	Mixed Fruit	.5 cup	2.5
Additional fruit items to meet the total												
Vegetables (cups)	3.75 (0.75)											
• Dark Green _c	0.5	Lettuce, Romaine	1cup	Mustard Greens	.5 cup	Broccoli	.5 cup					1.5
• Red Orange _c	0.75	Tomatoes	.25 cup	Carrots	.25 cup					Tomato	.25 cup	.75
• Beans and Peas (legumes) _c	0.5							White Beans	.5 cup			.5
• Starchy _c	0.5					Mashed Potatoes	.5 cup					.5
• Other _{c, d}	0.5							Cabbage	.5 cup	cucumber	.5 cup	1
• Additional Veg to reach total ^e	1											
Grains (oz. equivalents) ^f Half of all grains served must be whole grain	8-9 (1)	Whole wheat Spaghetti	.5 cup	Brown Rice	.5 cup	Cornbread	1.2 oz	Whole wheat roll	2 oz	WW Pizza dough	3 oz	8
Meat/Meat Alternate (oz. equivalents)	8-10 (1)	Gr. Beef	2 oz	Sm. Sausage	1 oz	Baked Chicken	3oz	Ham	2 oz	Gr. Beef	2 oz	10(1)
Fluid Milk ^g (cups)	5 (1)	Skim & 1%	1cup	Skim & 1%	1 cup	Skim & 1%	1 cup	Skim & 1%	1 cup	Skim & 1%	1 cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^bOne quarter-cup of dried fruit counts as 1/4 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^cLarger quantities of these vegetables may be served.

^dThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii). ^eAny vegetable subgroup may be offered to meet the total weekly vegetable requirement. ^fAt least half of the grains offered must be whole grain-rich in the NSLP beginning July 1, 2012 (SY 2012-2013). All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ^gFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment M2 - Prototype Lunch Menus Grades K-5 Week 2 of 21-Day Cycle

Grades 6-8	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity ^a	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^b (cups)	2.5 (0.5)	Cantaloupe	.5 cup	Mixed fruit	.5 cup	Melon	.5 cup	Orange slices	.5 cup	Grapes	.5 cup	2.5
Additional fruit items to meet the total												
Vegetables ^c (cups)	3.75 (0.75)											
• Dark Green ^c	0.5							Romaine Lettuce	1 cup			.5
• Red Orange ^c	0.75			Tomatoes	.25 cup			Tomatoes	.5 cup	Sweet Potatoes	.25 cup	1
• Beans and Peas (legumes) ^c	0.5									Kidney Beans	.5 cup	.5
• Starchy ^c	0.5	Corn	.75 cup			Potatoes	.5 cup					1.25
• Other ^{c, d}	0.5			Cucumbers	.5 cup							.5
• Additional Veg to reach total ^e	1					Green Peas	.5 cup					.5
Grains (oz. equivalents) ^f Half of all grains served must be whole grain	8-10 (1)	Cornbread	1.2 oz	Taco Shells	1 each	WW Roll	2 oz	WW Pizza dough	3 oz	Brown Rice	.5 cup	9
				Brown rice	.5 cup							
Meat/Meat Alternate (oz. equivalents)	9-10 (1)	BBQ chicken (Thighs, Legs)	3 oz	Gr. Beef	1 oz	Pork loin	2 oz	Cheese, Mozz	2 oz	Chicken Drumstick	2 oz	10
Fluid Milk ^g (cups)	5 (1)	Skim & 1%	1 cup	Skim & 1%	1 cup	Skim & 1%	1 cup	Skim & 1%	1 cup	Skim & 1%	1 cup	5
Decimal Equivalents of commonly used fractions												

^aFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^bOne quarter-cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ½ cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^cLarger quantities of these vegetables may be served. ^dThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii). ^eAny vegetable subgroup may be offered to meet the total weekly vegetable requirement. ^fAt least half of the grains offered must be whole grain-rich in the NSLP beginning July 1, 2012 (SY 2012-2013). All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ^gFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment M3 - Prototype Lunch Menus Grades K-5 Week 3 of 21-Day Cycle

Grades K-5	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity ^a	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^b (cups)	2.5 (0.5)	Mixed Fruit	.5 cup	Orange Slices	.5 cup	Cantaloupe	.5 cup	Grapes	.5 cup	Melon	.5 cup	2.5
Additional fruit items to meet the total												
Vegetables (cups)	3.75 (0.75)											
• Dark Green ^c	0.5			Broccoli	.5 cup	Romaine Lettuce	.5 cup			Turnip Greens	.5 cup	1.25
• Red Orange ^c	0.75	Tomato	.25 cup			Red Peppers	.25 cup	Carrots	.25 cup	Red Peppers	.25 cup	1
• Beans and Peas (legumes) ^c	0.5							Pinto Beans	.5 cup			.5
• Starchy ^c	0.5	Potatoes	.5 cup	Potatoes	.5 cup							1
• Other ^{c, d}	0.5	cucumber	.5 cup			Green Peppers	.25 cup			Green Peppers	.25 cup	1
• Additional Veg to reach total ^e	1					Tomatoes	.25 cup					.25
Grains (oz. equivalents) ^f Half of all grains served must be whole grain	8-9 (1)	WW Hamburger Bun	2 oz	Cornbread	1.2 oz	WW Pasta	.5 cup	WW Roll	2 oz	Brown Rice	.5 cup	9
Meat/Meat Alternate (oz. equivalents)	8-10 (1)	Gr. Beef	2 oz	Baked Fish	2oz	Mozzarella Cheese	1oz	Turkey	2 oz	Chicken Breast, Diced	2 oz	9
Fluid Milk ^g (cups)	5 (1)	Skim & 1%	1 cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^bOne quarter-cup of dried fruit counts as 1/4 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^cLarger quantities of these vegetables may be served. ^dThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii). ^eAny vegetable subgroup may be offered to meet the total weekly vegetable requirement. ^fAt least half of the grains offered must be whole grain-rich in the NSLP beginning July 1, 2012 (SY 2012-2013). All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ^gFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment M4 - Prototype Lunch Menus Grades K-5 Week 4 of 21-Day Cycle

Grades K-5	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity ^a	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^b (cups)	2.5 (0.5)	Melon	.5 cup	Grapes	.5 cup	Orange slices	.5 cup	Cantaloupe	.5 cup	Mixed Fruit	.5 cup	2.5
Additional fruit items to meet the total												
Vegetables (cups)	3.75 (0.75)											
• Dark Green ^c	0.5	Romaine Lettuce	1 cup	Mustard Greens	.5 cup	Broccoli	.5 cup					1.5
• Red Orange ^c	0.75	Tomatoes	.25 cup	Carrots	.25 cup					Tomatoes	.25 cup	.75
• Beans and Peas (legumes) ^c	0.5							White Beans	.5 cup			.5
• Starchy ^c	0.5					Potatoes	.5 cup					.5
• Other ^{c, d}	0.5							Cabbage	.5 cup	Cucumber	.5 cup	1
• Additional Veg to reach total ^e	1											
Grains (oz. equivalents) ^f Half of all grains served must be whole grain	8-9 (1)	Whole wheat Spaghetti	.5 cup	Brown Rice	.5 cup	Cornbread	1.2 oz	Whole wheat roll	2oz	WW Pizza dough	3oz	8
Meat/Meat Alternate (oz. equivalents)	8-10 (1)	Gr. Beef	2 oz	Sm. Sausage	1 oz	Baked Chicken	3 oz	Ham	2 oz	Gr. Beef	2 oz	10
Fluid Milk ^g (cups)	5 (1)	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^bOne quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^cLarger quantities of these vegetables may be served. ^dThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii). ^eAny vegetable subgroup may be offered to meet the total weekly vegetable requirement. ^fAt least half of the grains offered must be whole grain-rich in the NSLP beginning July 1, 2012 (SY 2012-2013). All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ^gFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment M5 - Prototype Lunch Menus Grades K-5 Week 5 of 21-Day Cycle

Grades K-5	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity ^a	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits^b (cups)	2.5 (0.5)	Melon	.5									
Additional fruit items to meet the total												
Vegetables (cups)	3.75 (0.75)											
• Dark Green ^c	0.5											
• Red Orange ^c	0.75											
• Beans and Peas (legumes) ^c	0.5											
• Starchy ^c	0.5	corn	.75 cup									
• Other ^{c, d}	0.5											
• Additional Veg to reach total ^e	1											
Grains (oz. equivalents) ^f Half of all grains served must be whole grain	8-9 (1)	Cornbread	1.2 oz									
Meat/Meat Alternate (oz. equivalents)	8-10 (1)	BBQ Chicken	3 oz									
Fluid Milk ^g (cups)	5 (1)	Skim & 1%	1 cup									
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^bOne quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^cLarger quantities of these vegetables may be served. ^dThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

^eAny vegetable subgroup may be offered to meet the total weekly vegetable requirement.

^fAt least half of the grains offered must be whole grain-rich in the NSLP beginning July 1, 2012 (SY 2012-2013). All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015).

^gFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment M6 - Prototype Lunch Menus Grades 6-8 Week 1 of 21-Day Cycle

Grades K-5	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity ^a	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^b (cups)	2.5 (0.5)	Melon	.5 cup	Grapes	.5 cup	Orange slices	.5 cup	Cantaloupe	.5 cup	Mixed Fruit	.5 cup	2.5
Additional fruit items to meet the total												
Vegetables (cups)	3.75 (0.75)											
• Dark Green ^c	0.5	Lettuce, Romaine	1cup	Mustard Greens	.5 cup	Broccoli	.5 cup					2
• Red Orange ^c	0.75	Tomatoes	.25 cup	Carrots	.25 cup					Tomato	.25 cup	.75
• Beans and Peas (legumes) ^c	0.5							White Beans	.5 cup			.5
• Starchy ^c	0.5					Mashed Potatoes	.5 cup					.5
• Other ^{c, d}	0.5							Cabbage	.5 cup	cucumber	.5 cup	1
• Additional Veg to reach total ^e	1											
Grains (oz. equivalents) ^f Half of all grains served must be whole grain	8-9 (1)	Whole wheat Spaghetti	.5 cup	Brown Rice	.5 cup	Cornbread	1.2 oz	Whole wheat roll	2 oz	WW Pizza dough	3 oz	8
Meat/Meat Alternate (oz. equivalents)	8-10 (1)	Gr. Beef	2 oz	Sm. Sausage	1 oz	Baked Chicken	3 oz	Ham	2 oz	Gr. Beef	2 oz	10(1)
Fluid Milk ^g (cups)	5 (1)	Skim & 1%	1cup	Skim & 1%	1 cup	Skim & 1%	1 cup	Skim & 1%	1 cup	Skim & 1%	1 cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^bOne quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^cLarger quantities of these vegetables may be served. ^dThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii). ^eAny vegetable subgroup may be offered to meet the total weekly vegetable requirement. ^fAt least half of the grains offered must be whole grain-rich in the NSLP beginning July 1, 2012 (SY 2012-2013). All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ^gFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment M7 - Prototype Lunch Menus Grades 6-8 Week 2 of 21-Day Cycle

Grades 6-8		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity ^a	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^b (cups)	2.5 (0.5)	Cantaloupe	.5 cup	Mixed fruit	.5 cup	Melon	.5 cup	Orange slices	.5 cup	Grapes	.5 cup	2.5
Additional fruit items to meet the total												
Vegetables ^c (cups)	3.75 (0.75)											
• Dark Green ^c	0.5							Romaine Lettuce	1 cup			.5
• Red Orange ^c	0.75			Tomatoes	.25 cup			Tomatoes	.5 cup	Sweet Potatoes	.25 cup	1
• Beans and Peas (legumes) ^c	0.5									Kidney Beans	.5 cup	.5
• Starchy ^c	0.5	Corn	.75 cup			Potatoes	.5 cup					1.25
• Other ^{c, d}	0.5			Cucumbers	.5 cup							.5
• Additional Veg to reach total ^e	1					Green Peas	.5 cup					.5
Grains (oz. equivalents) ^f Half of all grains served must be whole grain	8-10 (1)	Cornbread	1.2 oz	Taco Shells	1 each	WW Roll	2 oz	WW Pizza dough	3 oz	Brown Rice	.5 cup	9
				Brown rice	.5 cup							
Meat/Meat Alternate (oz. equivalents)	9-10 (1)	BBQ chicken (Thighs, Legs)	3 oz	Gr. Beef	1 oz	Pork loin	1 oz	Cheese, Mozz	2 oz	Chicken Drumstick	2 oz	10
Fluid Milk ^g (cups)	5 (1)	Skim & 1%	1 cup	Skim & 1%	1 cup	Skim & 1%	1 cup	Skim & 1%	1 cup	Skim & 1%	1 cup	5
Decimal Equivalents of commonly used fractions												

^aFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^bOne quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^cLarger quantities of these vegetables may be served. ^dThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii). ^eAny vegetable subgroup may be offered to meet the total weekly vegetable requirement. ^fAt least half of the grains offered must be whole grain-rich in the NSLP beginning July 1, 2012 (SY 2012-2013). All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ^gFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment M8 - Prototype Lunch Menus Grades 6-8 Week 3 of 21-Day Cycle

Grades K-5		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity ^a	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^b (cups)	2.5 (0.5)	Mixed Fruit	.5 cup	Orange Slices	.5 cup	Cantaloupe	.5 cup	Grapes	.5 cup	Melon	.5 cup	2.5
Additional fruit items to meet the total												
Vegetables (cups)	3.75 (0.75)											
• Dark Green ^c	0.5			Broccoli	.5 cup	Romaine Lettuce	.5 cup			Turnip Greens	.5 cup	1.25
• Red Orange ^c	0.75	Tomato	.25 cup			Red Peppers	.25 cup	Carrots	.25 cup	Red Peppers	.25 cup	1
• Beans and Peas (legumes) ^c	0.5							Pinto Beans	.5 cup			.5
• Starchy ^c	0.5	Potatoes	.5 cup	Potatoes	.5 cup							1
• Other ^{c, d}	0.5	cucumber	.5 cup			Green Peppers	.25 cup			Green Peppers	.25 cup	1
• Additional Veg to reach total ^e	1					Tomatoes	.25 cup					.25
Grains (oz. equivalents) ^f Half of all grains served must be whole grain	8-9 (1)	WW Hamburger Bun	2 oz	Cornbread	1.2 oz	WW Pasta	.5 cup	WW Roll	2 oz	Brown Rice	.5 cup	9
Meat/Meat Alternate (oz. equivalents)	8-10 (1)	Gr. Beef	2 oz	Baked Fish	2oz	Mozzarella Cheese	1oz	Turkey	2 oz	Chicken Breast, Diced	2 oz	9
Fluid Milk ^g (cups)	5 (1)	Skim & 1%	1 cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^bOne quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^cLarger quantities of these vegetables may be served. ^dThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii). ^eAny vegetable subgroup may be offered to meet the total weekly vegetable requirement. ^fAt least half of the grains offered must be whole grain-rich in the NSLP beginning July 1, 2012 (SY 2012-2013). All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ^gFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment M9 - Prototype Lunch Menus Grades 6-8 Week 4 of 21-Day Cycle

Grades K-5		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity ^a	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTAL S
Fruits ^b (cups)	2.5 (0.5)	Melon	.5 cup	Grapes	.5 cup	Orange slices	.5 cup	Cantaloupe	.5 cup	Mixed Fruit	.5 cup	2.5
Additional fruit items to meet the total												
Vegetables (cups)	3.75 (0.75)											
• Dark Green ^c	0.5	Romaine Lettuce	1 cup	Mustard Greens	.5 cup	Broccoli	.5 cup					1.5
• Red Orange ^c	0.75	Tomatoes	.25 cup	Carrots	.25 cup					Tomatoes	.25 cup	.75
• Beans and Peas (legumes) ^c	0.5							White Beans	.5 cup			.5
• Starchy ^c	0.5					Potatoes	.5 cup					.5
• Other ^{c, d}	0.5							Cabbage	.5 cup	Cucumber	.5 cup	1
• Additional Veg to reach total ^e	1											
Grains (oz. equivalents) ^f Half of all grains served must be whole grain	8-9 (1)	Whole wheat Spaghetti	.5 cup	Brown Rice	.5 cup	Cornbread	1.2 oz	Whole wheat roll	2oz	WW Pizza dough	3oz	8
Meat/Meat Alternate (oz. equivalents)	8-10 (1)	Gr. Beef	2 oz	Sm. Sausage	1 oz	Baked Chicken	3 oz	Ham	2 oz	Gr. Beef	2 oz	10
Fluid Milk ^g (cups)	5 (1)	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^bOne quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^cLarger quantities of these vegetables may be served. ^dThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii). ^eAny vegetable subgroup may be offered to meet the total weekly vegetable requirement. ^fAt least half of the grains offered must be whole grain-rich in the NSLP beginning July 1, 2012 (SY 2012-2013). All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ^gFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment M10 - Prototype Lunch Menus Grades 6-8 Week 5 of 21-Day Cycle

Grades K-5	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity ^a	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits^b (cups)	2.5 (0.5)	Melon	.5 cup									
Additional fruit items to meet the total												
Vegetables (cups)	3.75 (0.75)											
• Dark Green ^c	0.5											
• Red Orange ^c	0.75											
• Beans and Peas (legumes) ^c	0.5											
• Starchy ^c	0.5	corn	.75 cup									
• Other ^{c, d}	0.5											
• Additional Veg to reach total ^e	1											
Grains (oz. equivalents) ^f Half of all grains served must be whole grain	8-9 (1)	Cornbread	1.2 oz									
Meat/Meat Alternate (oz. equivalents)	8-10 (1)	BBQ Chicken	3 oz									
Fluid Milk ^g (cups)	5 (1)	Skim & 1%	1 cup									
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^bOne quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^cLarger quantities of these vegetables may be served. ^dThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii). ^eAny vegetable subgroup may be offered to meet the total weekly vegetable requirement.

^fAt least half of the grains offered must be whole grain-rich in the NSLP beginning July 1, 2012 (SY 2012-2013). All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015).

^gFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment M11 - Prototype Lunch Menus Grades 9-12 Week 1 of 21-Day Cycle

Grades K-5		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity ^a	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^b (cups)	2.5 (0.5)	Melon	1cup	Grapes	1cup	Orange slices	.5 cup	Cantaloupe	1	Mixed Fruit	1cup	5 cups
Additional fruit items to meet the total						100% Apple Juice	.5 cup					
Vegetables (cups)	3.75 (0.75)											
• Dark Green ^c	0.5	Lettuce, Romaine	1cup	Mustard Greens	.5 cup	Broccoli	.5 cup					1.5 cups
• Red Orange ^c	0.75	Tomatoes	.25 cup	Carrots	.5 cup					Tomato	.5 cup	.75 cup
• Beans and Peas (legumes) ^c	0.5							White Beans	.5 cup			.5 cup
• Starchy ^c	0.5					Mashed Potatoes	.5 cup					.5 cup
• Other ^{c, d}	0.5							Cabbage	.5 cup	cucumber	.5 cup	1 cup
• Additional Veg to reach total ^e	1	cucumber	.5 cup									.5 cup
Grains (oz. equivalents) ^f Half of all grains served must be whole grain	8-9 (1)	Whole wheat Spaghetti	.5 cup	Brown Rice	.5 cup	Cornbread	1.2 oz	Whole wheat roll	2 oz	WW Pizza dough	3 oz	8
Meat/Meat Alternate (oz. equivalents)	8-10 (1)	Gr. Beef	2 oz	Sm. Sausage	2 oz	Baked Chicken	3 oz	Ham	3 oz	Gr. Beef	2 oz	10(1)
Fluid Milk ^g (cups)	5 (1)	Skim & 1%	1cup	Skim & 1%	1 cup	Skim & 1%	1 cup	Skim & 1%	1 cup	Skim & 1%	1 cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^bOne quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^cLarger quantities of these vegetables may be served. ^dThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii). ^eAny vegetable subgroup may be offered to meet the total weekly vegetable requirement. ^fAt least half of the grains offered must be whole grain-rich in the NSLP beginning July 1, 2012 (SY 2012-2013). All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ^gFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment M12 - Prototype Lunch Menus Grades 9-12 Week 2 of 21-Day Cycle

Grades 6-8		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity ^a	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^b (cups)	2.5 (0.5)	Cantaloupe	1 cup	Mixed fruit	1 cup	Melon	1 cup	Orange slices	1 cup	Grapes	1 cup	5
Additional fruit items to meet the total												
Vegetables ^c (cups)	3.75 (0.75)											
• Dark Green ^c	0.5	Broccoli	.25 cup					Romaine Lettuce	1 cup			.75
• Red Orange ^c	0.75			Tomatoes	.25 cup			Tomatoes	.5 cup	Sweet Potatoes	.5 cup	1.25
• Beans and Peas (legumes) ^c	0.5			Pinto Beans	.25 cup					Kidney Beans	.5 cup	.75
• Starchy ^c	0.5	Corn	.75 cup			Potatoes	.5 cup					1.25
• Other ^{c, d}	0.5			Cucumbers	.5 cup							.5
• Additional Veg to reach total ^e	1					Green Peas	.5 cup					.5
Grains (oz. equivalents) ^f Half of all grains served must be whole grain	8-10 (1)	Cornbread	1.2 oz	Taco Shells	1 each	WW Roll	2 oz	WW Pizza dough	2 oz	Brown Rice	.5 cup	8
				Brown rice	.5 cup							
Meat/Meat Alternate (oz. equivalents)	9-10 (1)	BBQ chicken (Thighs, Legs)	3 oz	Gr. Beef	1 oz	Pork loin	2 oz	Cheese, Mozz	2 oz	Chicken Drumstick	2 oz	10
Fluid Milk ^g (cups)	5 (1)	Skim & 1%	1 cup	Skim & 1%	1 cup	Skim & 1%	1 cup	Skim & 1%	1 cup	Skim & 1%	1 cup	5
Decimal Equivalents of commonly used fractions												

^aFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^bOne quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^cLarger quantities of these vegetables may be served. ^dThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii). ^eAny vegetable subgroup may be offered to meet the total weekly vegetable requirement.

^fAt least half of the grains offered must be whole grain-rich in the NSLP beginning July 1, 2012 (SY 2012-2013). All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015).

^gFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment M13 - Prototype Lunch Menus Grades 9-12 Week 3 of 21-Day Cycle

Grades K-5	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity ^a	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^b (cups)	2.5 (0.5)	Mixed Fruit	1 cup	Orange Slices	1 cup	Cantaloupe	1 cup	Grapes	1 cup	Melon	1 cup	5
Additional fruit items to meet the total												
Vegetables (cups)	3.75 (0.75)											
• Dark Green ^c	0.5			Broccoli	.5 cup	Romaine Lettuce	.5 cup			Turnip Greens	.5 cup	1.25
• Red Orange ^c	0.75	Tomato	.25 cup			Red Peppers	.25 cup	Carrots	.5 cup	Red Peppers	.25 cup	1.25
• Beans and Peas (legumes) ^c	0.5							Pinto Beans	.5 cup			.5
• Starchy ^c	0.5	Potatoes	.5 cup	Potatoes	.5 cup							1
• Other ^{c, d}	0.5	cucumber	.5 cup			Green Peppers	.25 cup			Green Peppers	.25 cup	1
• Additional Veg to reach total ^e	1					Tomatoes	.25 cup					.25
Grains (oz. equivalents) ^f Half of all grains served must be whole grain	8-9 (1)	WW Hamburger Bun	2 oz	Cornbread	1.2 oz	WW Pasta	1 cup	WW Roll	2 oz	Brown Rice	.5 cup	8
Meat/Meat Alternate (oz. equivalents)	8-10 (1)	Gr. Beef	2 oz	Baked Fish	2oz	Mozzarella Cheese	1oz	Turkey	3 oz	Chicken Breast, Diced	2 oz	10
Fluid Milk ^g (cups)	5 (1)	Skim & 1%	1 cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^bOne quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^cLarger quantities of these vegetables may be served. ^dThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii). ^eAny vegetable subgroup may be offered to meet the total weekly vegetable requirement.

^fAt least half of the grains offered must be whole grain-rich in the NSLP beginning July 1, 2012 (SY 2012-2013). All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015).

^gFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment M14 - Prototype Lunch Menus Grades 9-12 Week 4 of 21-Day Cycle

Grades K-5		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity ^a	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^b (cups)	2.5 (0.5)	Melon	1 cup	Grapes	1 cup	Orange slices	1 cup	Cantaloupe	1 cup	Mixed Fruit	1 cup	5
Additional fruit items to meet the total												
Vegetables (cups)	3.75 (0.75)											
• Dark Green ^c	0.5	Romaine Lettuce	1 cup	Mustard Greens	.5 cup	Broccoli	.5 cup					1.5
• Red Orange ^c	0.75	Tomatoes	.25 cup	Carrots	.5 cup					Tomatoes	.5 cup	1.25
• Beans and Peas (legumes) ^c	0.5							White Beans	.5 cup			.5
• Starchy ^c	0.5					Potatoes	.5 cup					.5
• Other ^{c, d}	0.5							Cabbage	.5 cup	Cucumber	.5 cup	1
• Additional Veg to reach total ^e	1	Cucumber	.25 cup									.25
Grains (oz. equivalents) ^f Half of all grains served must be whole grain	8-9 (1)	Whole wheat Spaghetti	.5 cup	Brown Rice	1 cup	Cornbread	1.2 oz	Whole wheat roll	2oz	WW Pizza dough	3oz	10
		WW Bread	1 each									
Meat/Meat Alternate (oz. equivalents)	8-10 (1)	Gr. Beef	2 oz	Sm. Sausage	2 oz	Baked Chicken	3 oz	Ham	3 oz	Gr. Beef	2 oz	12
Fluid Milk ^g (cups)	5 (1)	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^bOne quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^cLarger quantities of these vegetables may be served. ^dThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii). ^eAny vegetable subgroup may be offered to meet the total weekly vegetable requirement.

^fAt least half of the grains offered must be whole grain-rich in the NSLP beginning July 1, 2012 (SY 2012-2013). All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015).

^gFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment M15 - Prototype Lunch Menus Grades 9-12 Week 5 of 21-Day Cycle

Grades K-5	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity ^a	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits^b (cups)	2.5 (0.5)	Melon	1 cup									
Additional fruit items to meet the total												
Vegetables^c (cups)	3.75 (0.75)											
• Dark Green ^c	0.5	Broccoli	.25 cup									
• Red Orange ^c	0.75											
• Beans and Peas (legumes) ^c	0.5											
• Starchy ^c	0.5	corn	.75 cup									
• Other ^{c, d}	0.5											
• Additional Veg to reach total ^e	1											
Grains (oz. equivalents) ^f Half of all grains served must be whole grain	8-9 (1)	Cornbread	1.2 oz									
Meat/Meat Alternate (oz. equivalents)	8-10 (1)	BBQ Chicken	3 oz									
Fluid Milk ^g (cups)	5 (1)	Skim & 1%	1 cup									
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^bOne quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^cLarger quantities of these vegetables may be served. ^dThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii). ^eAny vegetable subgroup may be offered to meet the total weekly vegetable requirement. ^fAt least half of the grains offered must be whole grain-rich in the NSLP beginning July 1, 2012 (SY 2012-2013). All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ^gFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

ATTACHMENT N: PROTOTYPE 21 DAY CYCLE BREAKFAST MENUS

Attachment N1 – 21-Day Cycle Menu – Traditional Breakfast (Grades K-12)

Attachment N2 – 21-Day Cycle Menu – Enhanced Breakfast (Grades K-12)

Attachment N3 – Prototype Breakfast Menus Grades K-5 Week 1 of 21-Day Cycle

Attachment N4 – Prototype Breakfast Menus Grades K-5 Week 2 of 21-Day Cycle

Attachment N5 – Prototype Breakfast Menus Grades K-5 Week 3 of 21-Day Cycle

Attachment N6 – Prototype Breakfast Menus Grades K-5 Week 4 of 21-Day Cycle

Attachment N7 – Prototype Breakfast Menus Grades K-5 Week 5 of 21-Day Cycle

Attachment N8 – Prototype Breakfast Menus Grades 6-8 Week 1 of 21-Day Cycle

Attachment N9 – Prototype Breakfast Menus Grades 6-8 Week 2 of 21-Day Cycle

Attachment N10 – Prototype Breakfast Menus Grades 6-8 Week 3 of 21-Day Cycle

Attachment N11 – Prototype Breakfast Menus Grades 6-8 Week 4 of 21-Day Cycle

Attachment N12– Prototype Breakfast Menus Grades 6-8 Week 5 of 21-Day Cycle

Attachment N13 – Prototype Breakfast Menus Grades 9-12 Week 1 of 21-Day Cycle

Attachment N14 – Prototype Breakfast Menus Grades 9-12 Week 2 of 21-Day Cycle

Attachment N15– Prototype Breakfast Menus Grades 9-12 Week 3 of 21-Day Cycle

Attachment N16 – Prototype Breakfast Menus Grades 9-12 Week 4 of 21-Day Cycle

Attachment N17 – Prototype Breakfast Menus Grades 9-12 Week 5 of 21-Day Cycle

Attachment N1 – 21-Day Cycle Menu – Traditional Breakfast (Grades K-12)

Attachment N2 – 21-Day Cycle Menu – Enhanced Breakfast (Grades K-12)

ATTACHMENT N1 - 21-DAY CYCLE MENU – BREAKFAST TRADITIONAL MENU PLAN (GRADES K-12)*

1 M/MA: F/V 1: Mixed Fruit F/V2: G/B: Granola G/B: WW Toast Other: 8 oz Milk	2 M/MA: Baked Ham F/V 1: Cantaloupe F/V2: Apple juice G/B: Grits G/B Other: 8 oz Milk	3 M/MA: Canadian Bacon F/V 1: Orange slices F/V2: G/B: Cinnamon Toast G/B Other: 8 oz Milk	4 M/MA: Scrambled Eggs F/V 1: Orange Juice F/V2: Grapes G/B: WW English Muffin G/B Other: Pork Sausage 8 oz Milk	5 M/MA: F/V 1: Apple F/V2: G/B: Oatmeal G/B: WW Toast Other: 8 oz Milk
6 M/MA: Baked Ham F/V 1: Grapes F/V2: G/B: Cereal G/B Other: 8 oz Milk	7 M/MA: F/V 1: Grape juice F/V2: Sl. Melon G/B: French Toast G/B Other: 8 oz Milk	8 M/MA: Pork Sausage F/V 1: F/V2: Orange Slices G/B: Grits G/B Other: 8 oz Milk	9 M/MA: Canadian Bacon F/V 1: Sl. Cantaloupe F/V2: Apple juice G/B: Cinnamon Toast G/B Other: 8 oz Milk	10 M/MA: Scrambled eggs F/V 1: Pineapple chunks F/V2: Orange juice G/B: WW English Muffin G/B Other: 8 oz Milk
11 8 oz. Milk F/V: Grapes M/MA: M/MA: Pork sausage G/B: Grits G/B Other: Orange Juice	12 8 oz. Milk F/V: Sl. Melon M/MA: M/MA: Scrambled eggs G/B: G/B WW Toast Other:	13 8 oz. Milk F/V: Orange slices M/MA: M/MA: Baked Ham G/B: Cinnamon Toast G/B Other:	14 8 oz. Milk F/V: sl. Cantaloupe M/MA: M/MA: G/B: Oatmeal G/B Other: Apple Juice	15 8 oz. Milk F/V: Mixed fruit M/MA: M/MA: G/B: Granola G/B Other: Grape juice
16 8 oz. Milk F/V: Sl. Melon M/MA: Canadian Bacon M/MA: G/B: G/B Cereal Other:	17 8 oz. Milk F/V: Grapes M/MA: M/MA: G/B: Grits G/B Other: Apple Juice	18 8 oz. Milk F/V: Orange slices M/MA: Baked ham M/MA: G/B: Cinnamon Toast G/B Other:	19 8 oz. Milk F/V: Watermelon Chunks M/MA: Scrambled eggs M/MA: G/B: WW English Muffins G/B Other: Grape juice	20 8 oz. Milk F/V: Sl. Cantaloupe M/MA: M/MA: G/B: French Toast G/B Other: Orange Juice
21 8 oz. Milk F/V: Grapes M/MA: Pork Sausage M/MA: G/B: Grits G/B Other: Orange Juice	M/MA: Meat/Meat alternate F/V: Fruit/Vegetable GB: Grain/Bread The contractor must adhere to this 21 day cycle for the first 21 days of meal service.	*This menu pattern can only be used for School Year 2012-2013. This prototype cycle breakfast menu form MUST be used for school systems who have decided not to opt for early implement the final rule on the new school meal patterns with respect to the School Breakfast Program. Using a prototype breakfast cycle menu form appropriate to the type of Menu Planning Approach specified in the Invitation for Bid/Contract, attach a 21-day cycle breakfast menu prepared by the SFA. This menu must be used for the first 21-day cycle of the new school year.		

ATTACHMENT N2 - 21-DAY CYCLE MENU – BREAKFAST ENHANCED MENU PLAN (GRADES K-12)*

1 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	2 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	3 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	4 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	5 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk
6 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	7 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	8 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	9 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	10 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk
11 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	12 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	13 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	14 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	15 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk
16 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	17 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	18 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	19 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	20 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk
21 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	M/MA: Meat/Meat alternate F/V: Fruit/Vegetable GB: Grain/Bread The contractor must adhere to this 21 day cycle for the first 21 days of meal service.	*This menu pattern can only be used for School Year 2012-2013. This prototype cycle breakfast menu form MUST be used for school systems who have decided not to opt for early implement the final rule on the new school meal patterns with respect to the School Breakfast Program. Using a prototype breakfast cycle menu form appropriate to the type of Menu Planning Approach specified in the Invitation for Bid/Contract, attach a 21-day cycle breakfast menu prepared by the SFA. This menu must be used for the first 21-day cycle of the new school year.		

Attachment N3 - Prototype Breakfast Menus Grades K-5 Week 1 of 21-Day Cycle

Grades K-5 ^a		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Breakfast Meal Pattern	Weekly (Daily) Quantity ^b	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTAL S
Fruits ^{c, d} (cups)	5 (1) ^e	Mixed fruit	1cup	Cantaloupe	.5 cup	Orange slices	1cup	Grapes	.5 cup	Apple	1 cup	4
Additional fruit items to meet the total				100% Apple Juice	.5 cup			100% Orange Juice	.5 cup			1
Vegetables ^{c, d}	0											
• Dark Green ^f	0											
• Red Orange ^f	0											
• Beans and Peas (legumes) ^f	0											
• Starchy ^f	0											
• Other ^{f, g}	0											
• Additional Veg to reach total	0											
Grains (oz. equivalents) ^h Half of all grains served must be whole grain	7-10 (1) ⁱ	WW Bread	1each	Grits	.5 cup	Texas Toast	2 oz	WW English Muffin	.5 each	WW Bread	1 each	7
Meat/Meat Alternate (oz. equivalents)	0 ^j			Baked Ham	1oz	Canadian Bacon	1oz	Pork Sausage	1oz			3
Fluid Milk ^k (cups)	5 (1)	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aIn the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning beginning July 1, 2013 (SY 2013-2014). In SY 2012-13 only, schools may continue to use the meal patten for grades K-12. (see §220.23). ^bFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^cOne quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^dFor breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii). ^eThe fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014-2015). ^fLarger quantities of these vegetables may be served. ^gThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). ^hAll grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ⁱIn the SBP, the grain ranges must be offered beginning July 1, 2013. ^jThere is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met. ^kFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment N4 - Prototype Breakfast Menus Grades K-5 Week 2 of 21-Day Cycle

Grades K-5 ^a	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity ^b	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^{c, d} (cups)	5 (1) ^e	Grapes	1cup	Melon	.5 cup	Orange slices	1cup	Cantaloupe	.5 cup	Pineapple chunks	.5 cup	3.5
Additional fruit items to meet the total				Grape Juice	.5 cup			Apple Juice	.5 cup	Orange Juice	.5 cup	1.5
Vegetables ^{c, d}	0											
• Dark Green ^f	0											
• Red Orange ^f	0											
• Beans and Peas (legumes) ^f	0											
• Starchy ^f	0											
• Other ^{f, g}	0											
• Additional Veg to reach total	0											
Grains (oz. equivalents) ^h Half of all grains served must be whole grain	7-10 (1) ⁱ	WW Cereal	1 oz	WW Bread	1 each	Grits	.5 cup	WW Bread	1 each	WW English Muffin	.5 each	5
Meat/Meat Alternate (oz. equivalents)	0 ^j	Baked Ham	1 oz					Canadian Bacon	1 oz	Eggs	1 each	3
Fluid Milk ^k (cups)	5 (1)	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aIn the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning beginning July 1, 2013 (SY 2013-2014). In SY 2012-13 only, schools may continue to use the meal patten for grades K-12. (see §220.23). ^bFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^cOne quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^dFor breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii). ^eThe fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014-2015). ^fLarger quantities of these vegetables may be served. ^gThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). ^hAll grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ⁱIn the SBP, the grain ranges must be offered beginning July 1, 2013. ^jThere is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met. ^kFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment N5 - Prototype Breakfast Menus Grades K-5 Week 3 of 21-Day Cycle

Grades K-5 ^a	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity ^b	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^{c, d} (cups)	5 (1) ^e	Melon	1 cup	Grapes	1 cup	Orange Slices	1 cup	Cantaloupe	.5 cup	Mixed Fruit	.5 cup	4
Additional fruit items to meet the total								100% Apple Juice	.5 cup	100% Grape Juice	.5 cup	1
Vegetables ^{c, d}	0											
• Dark Green ^f	0											
• Red Orange ^f	0											
• Beans and Peas (legumes) ^f	0											
• Starchy ^f	0											
• Other ^{f, g}	0											
• Additional Veg to reach total	0											
Grains (oz. equivalents) ^h Half of all grains served must be whole grain	7-10 (1) ⁱ	WW Cereal	1oz	Grits	.5 cup	WW Bread	1 each	WW English Muffin	.5 each	WW Bread	1 each	5
Meat/Meat Alternate (oz. equivalents)	0 ^j	Canadian Bacon	1oz			Baked Ham	1oz	Scrambled Eggs	1each			3
Fluid Milk ^k (cups)	5 (1)	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^a In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning beginning July 1, 2013 (SY 2013-2014). In SY 2012-13 only, schools may continue to use the meal patten for grades K-12. (see §220.23). ^b Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^c One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^d For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii). ^e The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014-2015). ^f Larger quantities of these vegetables may be served. ^g This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). ^h All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ⁱ In the SBP, the grain ranges must be offered beginning July 1, 2013. ^j There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met. ^k Fluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment N6 - Prototype Breakfast Menus Grades K-5 Week 4 of 21-Day Cycle

Grades K-5 ^a		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Breakfast Meal Pattern	Weekly (Daily) Quantity ^b	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^{c, d} (cups)	5 (1) ^e	Apples	1 cup	Grapes	.5 cup	Orange slices	1 cup	Melon	.5 cup	Mixed Fruit	1 cup	4
Additional fruit items to meet the total				Apple Juice	.5cup			Grape Juice	.5 cup			1
Vegetables ^{c, d}	0											
• Dark Green ^f	0											
• Red Orange ^f	0											
• Beans and Peas (legumes) ^f	0											
• Starchy ^f	0											
• Other ^{f, g}	0											
• Additional Veg to reach total	0											
Grains (oz. equivalents) ^h Half of all grains served must be whole grain	7-10 (1) ⁱ	WW Cereal	1 oz	Grits	.5 cup	Texas Toast	2 oz	WW Eng. muffin	.5 each	WW Bread	1 each	6
										Granola	1 oz	
Meat/Meat Alternate (oz. equivalents)	0 ^j			Baked Ham	1 oz	Canadian Bacon	1 oz	Pork Sausage	1 oz			3
Fluid Milk ^k (cups)	5 (1)	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1 cup	Skim & 1%	1cup	Skim & 1%	1 cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aIn the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning beginning July 1, 2013 (SY 2013-2014). In SY 2012-13 only, schools may continue to use the meal patten for grades K-12. (see §220.23). ^bFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^cOne quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^dFor breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii). ^eThe fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014-2015). ^fLarger quantities of these vegetables may be served. ^gThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). ^hAll grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ⁱIn the SBP, the grain ranges must be offered beginning July 1, 2013. ^jThere is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met. ^kFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment N7 - Prototype Breakfast Menus Grades K-5 Week 5 of 21-Day Cycle

Grades K-5 ^a	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity ^b	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^{c, d} (cups)	5 (1) ^e	Grapes	1 cup									
Additional fruit items to meet the total												
Vegetables ^{c, d}	0											
• Dark Green ^f	0											
• Red Orange ^f	0											
• Beans and Peas (legumes) ^f	0											
• Starchy ^f	0											
• Other ^{f, g}	0											
• Additional Veg to reach total	0											
Grains (oz. equivalents) ^h Half of all grains served must be whole grain	7-10 (1) ⁱ	English Muffin	.5 each									
Meat/Meat Alternate (oz. equivalents)	0 ^j	Pork Sausage	1 oz									
Fluid Milk ^k (cups)	5 (1)	Skim & 1%	1 cup									
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aIn the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning beginning July 1, 2013 (SY 2013-2014). In SY 2012-13 only, schools may continue to use the meal patten for grades K-12. (see §220.23).^b Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.^c One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.^d For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).^e The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014-2015).^f Larger quantities of these vegetables may be served.^g This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).^h All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015).ⁱ In the SBP, the grain ranges must be offered beginning July 1, 2013.^j There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.^k Fluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment N8 - Prototype Breakfast Menus Grades 6-8 Week 1 of 21-Day Cycle

Grades K-5 ^a		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Breakfast Meal Pattern	Weekly (Daily) Quantity ^b	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTAL S
Fruits ^{c, d} (cups)	5 (1) ^e	Mixed fruit	1cup	Cantaloupe	.5 cup	Orange slices	1cup	Grapes	.5 cup	Apple	1 cup	4
Additional fruit items to meet the total				100% Apple Juice	.5 cup			100% Orange Juice	.5 cup			1
Vegetables ^{c, d}	0											
• Dark Green ^f	0											
• Red Orange ^f	0											
• Beans and Peas (legumes) ^f	0											
• Starchy ^f	0											
• Other ^{f, g}	0											
• Additional Veg to reach total	0											
Grains (oz. equivalents) ^h Half of all grains served must be whole grain	7-10 (1) ⁱ	WW Bread	1each	Grits	.5 cup	Texas Toast	2 oz	WW English Muffin	.5 each	WW Bread	1 each	7
Meat/Meat Alternate (oz. equivalents)	0 ^j			Baked Ham	1oz	Canadian Bacon	1oz	Pork Sausage	1oz			3
Fluid Milk ^k (cups)	5 (1)	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aIn the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning beginning July 1, 2013 (SY 2013-2014). In SY 2012-13 only, schools may continue to use the meal patten for grades K-12. (see §220.23). ^bFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^cOne quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^dFor breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii). ^eThe fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014-2015). ^fLarger quantities of these vegetables may be served. ^gThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). ^hAll grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ⁱIn the SBP, the grain ranges must be offered beginning July 1, 2013. ^jThere is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met. ^kFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment N9 - Prototype Breakfast Menus Grades 6-8 Week 2 of 21-Day Cycle

Grades K-5 ^a	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity ^b	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^{c, d} (cups)	5 (1) ^e	Grapes	1cup	Melon	.5 cup	Orange slices	1cup	Cantaloupe	.5 cup	Pineapple chunks	.5 cup	3.5
Additional fruit items to meet the total				Grape Juice	.5 cup			Apple Juice	.5 cup	Orange Juice	.5 cup	1.5
Vegetables ^{c, d}	0											
• Dark Green ^f	0											
• Red Orange ^f	0											
• Beans and Peas (legumes) ^f	0											
• Starchy ^f	0											
• Other ^{f, g}	0											
• Additional Veg to reach total	0											
Grains (oz. equivalents) ^h Half of all grains served must be whole grain	7-10 (1) ⁱ	WW Cereal	1 oz	WW Bread	1 each	Grits	.5 cup	WW Bread	1 each	WW English Muffin	.5 each	5
Meat/Meat Alternate (oz. equivalents)	0 ^j	Baked Ham	1 oz					Canadian Bacon	1 oz	Eggs	1 each	3
Fluid Milk ^k (cups)	5 (1)	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aIn the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning beginning July 1, 2013 (SY 2013-2014). In SY 2012-13 only, schools may continue to use the meal patten for grades K-12. (see §220.23). ^bFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^cOne quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^dFor breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii). ^eThe fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014-2015). ^fLarger quantities of these vegetables may be served.

^gThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). ^hAll grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015).

ⁱIn the SBP, the grain ranges must be offered beginning July 1, 2013. ^jThere is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met. ^kFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment N10 - Prototype Breakfast Menus Grades 6-8 Week 3 of 21-Day Cycle

Grades K-5 ^a	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity ^b	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^{c, d} (cups)	5 (1) ^e	Melon	1 cup	Grapes	1 cup	Orange Slices	1 cup	Cantaloupe	.5 cup	Mixed Fruit	.5 cup	4
Additional fruit items to meet the total								100% Apple Juice	.5 cup	100% Grape Juice	.5 cup	1
Vegetables ^{c, d}	0											
• Dark Green ^f	0											
• Red Orange ^f	0											
• Beans and Peas (legumes) ^f	0											
• Starchy ^f	0											
• Other ^{f, g}	0											
• Additional Veg to reach total	0											
Grains (oz. equivalents) ^h Half of all grains served must be whole grain	7-10 (1) ⁱ	WW Cereal	1oz	Grits	.5 cup	WW Bread	1 each	WW English Muffin	.5 each	WW Bread	1 each	5
Meat/Meat Alternate (oz. equivalents)	0 ^j	Canadian Bacon	1oz			Baked Ham	1oz	Scrambled Eggs	1each			3
Fluid Milk ^k (cups)	5 (1)	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aIn the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning beginning July 1, 2013 (SY 2013-2014). In SY 2012-13 only, schools may continue to use the meal patter for grades K-12. (see §220.23). ^bFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^cOne quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^dFor breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii). ^eThe fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014-2015). ^fLarger quantities of these vegetables may be served. ^gThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). ^hAll grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ⁱIn the SBP, the grain ranges must be offered beginning July 1, 2013. ^jThere is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met. ^kFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment N11 - Prototype Breakfast Menus Grades 6-8 Week 4 of 21-Day Cycle

Grades K-5 ^a		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Breakfast Meal Pattern	Weekly (Daily) Quantity ^b	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^{c, d} (cups)	5 (1) ^e	Apples	1 cup	Grapes	.5 cup	Orange slices	1 cup	Melon	.5 cup	Mixed Fruit	1 cup	4
Additional fruit items to meet the total				Apple Juice	.5cup			Grape Juice	.5 cup			1
Vegetables ^{c, d}	0											
• Dark Green ^f	0											
• Red Orange ^f	0											
• Beans and Peas (legumes) ^f	0											
• Starchy ^f	0											
• Other ^{f, g}	0											
• Additional Veg to reach total	0											
Grains (oz. equivalents) ^h Half of all grains served must be whole grain	7-10 (1) ⁱ	WW Cereal	1 oz	Grits	.5 cup	Texas Toast	2 oz	WW Eng. muffin	.5 each	WW Bread	1 each	6
										Granola	1 oz	
Meat/Meat Alternate (oz. equivalents)	0 ^j			Baked Ham	1 oz	Canadian Bacon	1 oz	Pork Sausage	1 oz			3
Fluid Milk ^k (cups)	5 (1)	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1 cup	Skim & 1%	1cup	Skim & 1%	1 cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^a In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning beginning July 1, 2013 (SY 2013-2014). In SY 2012-13 only, schools may continue to use the meal patten for grades K-12. (see §220.23). ^b Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^c One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^d For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii). ^e The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014-2015). ^f Larger quantities of these vegetables may be served. ^g This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). ^h All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ⁱ In the SBP, the grain ranges must be offered beginning July 1, 2013. ^j There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met. ^k Fluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment N12 - Prototype Breakfast Menus Grades 6-8 Week 5 of 21-Day Cycle

Grades K-5 ^a	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity ^b	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^{c, d} (cups)	5 (1) ^e	Grapes	1 cup									
Additional fruit items to meet the total												
Vegetables ^{c, d}	0											
• Dark Green ^f	0											
• Red Orange ^f	0											
• Beans and Peas (legumes) ^f	0											
• Starchy ^f	0											
• Other ^{f, g}	0											
• Additional Veg to reach total	0											
Grains (oz. equivalents) ^h Half of all grains served must be whole grain	7-10 (1) ⁱ	English Muffin	.5 each									
Meat/Meat Alternate (oz. equivalents)	0 ^j	Pork Sausage	1 oz									
Fluid Milk ^k (cups)	5 (1)	Skim & 1%	1 cup									
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aIn the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning beginning July 1, 2013 (SY 2013-2014). In SY 2012-13 only, schools may continue to use the meal patter for grades K-12. (see §220.23). ^b Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^c One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^d For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii). ^e The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014-2015). ^f Larger quantities of these vegetables may be served. ^g This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). ^h All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ⁱ In the SBP, the grain ranges must be offered beginning July 1, 2013. ^j There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

^kFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment N13 - Prototype Breakfast Menus Grades 9-12 Week 1 of 21-Day Cycle

Grades K-5 ^a	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity ^b	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^{c, d} (cups)	5 (1) ^e	Mixed fruit	1cup	Cantaloupe	.5 cup	Orange slices	1cup	Grapes	.5 cup	Apple	1 cup	4
Additional fruit items to meet the total				100% Apple Juice	.5 cup			100% Orange Juice	.5 cup			1
Vegetables ^{c, d}	0											
• Dark Green ^f	0											
• Red Orange ^f	0											
• Beans and Peas (legumes) ^f	0											
• Starchy ^f	0											
• Other ^{f, g}	0											
• Additional Veg to reach total	0											
Grains (oz. equivalents) ^h Half of all grains served must be whole grain	7-10 (1) ⁱ	WW Bread	1each	Grits	.5 cup	Texas Toast	2 oz	WW English Muffin	.5 each	WW Bread	1 each	7
Meat/Meat Alternate (oz. equivalents)	0 ^j			Baked Ham	1oz	Canadian Bacon	1oz	Pork Sausage	1oz			3
Fluid Milk ^k (cups)	5 (1)	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^a In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning beginning July 1, 2013 (SY 2013-2014). In SY 2012-13 only, schools may continue to use the meal patter for grades K-12. (see §220.23). ^b Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^c One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^d For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii). ^e The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014-2015). ^f Larger quantities of these vegetables may be served. ^g This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). ^h All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ⁱ In the SBP, the grain ranges must be offered beginning July 1, 2013. ^j There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met. ^k Fluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment N14 - Prototype Breakfast Menus Grades 9-12 Week 2 of 21-Day Cycle

Grades K-5 ^a	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity ^b	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^{c, d} (cups)	5 (1) ^e	Grapes	1cup	Melon	.5 cup	Orange slices	1cup	Cantaloupe	.5 cup	Pineapple chunks	.5 cup	3.5
Additional fruit items to meet the total				Grape Juice	.5 cup			Apple Juice	.5 cup	Orange Juice	.5 cup	1.5
Vegetables ^{c, d}	0											
• Dark Green ^f	0											
• Red Orange ^f	0											
• Beans and Peas (legumes) ^f	0											
• Starchy ^f	0											
• Other ^{f, g}	0											
• Additional Veg to reach total	0											
Grains (oz. equivalents) ^h Half of all grains served must be whole grain	7-10 (1) ⁱ	WW Cereal	1 oz	WW Bread	1 each	Grits	.5 cup	WW Bread	1 each	WW English Muffin	1 each	5
Meat/Meat Alternate (oz. equivalents)	0 ^j	Baked Ham	1 oz					Canadian Bacon	1 oz	Eggs	1 each	3
Fluid Milk ^k (cups)	5 (1)	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^a In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning beginning July 1, 2013 (SY 2013-2014). In SY 2012-13 only, schools may continue to use the meal patter for grades K-12. (see §220.23). ^b Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^c One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^d For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii). ^e The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014-2015). ^f Larger quantities of these vegetables may be served. ^g This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). ^h All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ⁱ In the SBP, the grain ranges must be offered beginning July 1, 2013. ^j There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met. ^k Fluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment N15 - Prototype Breakfast Menus Grades 9-12 Week 3 of 21-Day Cycle

Grades K-5 ^a		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Breakfast Meal Pattern	Weekly (Daily) Quantity ^b	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^{c, d} (cups)	5 (1) ^e	Melon	1 cup	Grapes	1 cup	Orange Slices	1 cup	Cantaloupe	.5 cup	Mixed Fruit	.5 cup	4
Additional fruit items to meet the total								100% Apple Juice	.5 cup	100% Grape Juice	.5 cup	1
Vegetables ^{c, d}	0											
• Dark Green ^f	0											
• Red Orange ^f	0											
• Beans and Peas (legumes) ^f	0											
• Starchy ^f	0											
• Other ^{f, g}	0											
• Additional Veg to reach total	0											
Grains (oz. equivalents) ^h Half of all grains served must be whole grain	7-10 (1) ⁱ	WW Cereal	1oz	Grits	.5 cup	WW Bread	1 each	WW English Muffin	1 each	WW Bread	1 each	6
Meat/Meat Alternate (oz. equivalents)	0 ^j	Canadian Bacon	1oz			Baked Ham	1oz	Scrambled Eggs	1each			3
Fluid Milk ^k (cups)	5 (1)	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^a In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning beginning July 1, 2013 (SY 2013-2014). In SY 2012-13 only, schools may continue to use the meal pattern for grades K-12. (see §220.23). ^b Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^c One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^d For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii). ^e The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014-2015). ^f Larger quantities of these vegetables may be served. ^g This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). ^h All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ⁱ In the SBP, the grain ranges must be offered beginning July 1, 2013. ^j There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met. ^k Fluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment N16 - Prototype Breakfast Menus Grades 9-12 Week 4 of 21-Day Cycle

Grades K-5 ^a		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Breakfast Meal Pattern	Weekly (Daily) Quantity ^b	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits ^{c, d} (cups)	5 (1) ^e	Apples	1 cup	Grapes	.5 cup	Orange slices	1 cup	Melon	.5 cup	Mixed Fruit	1 cup	4
Additional fruit items to meet the total				Apple Juice	.5cup			Grape Juice	.5 cup			1
Vegetables ^{c, d}	0											
• Dark Green ^f	0											
• Red Orange ^f	0											
• Beans and Peas (legumes) ^f	0											
• Starchy ^f	0											
• Other ^{f, g}	0											
• Additional Veg to reach total	0											
Grains (oz. equivalents) ^h Half of all grains served must be whole grain	7-10 (1) ⁱ	WW Cereal	1 oz	Grits	.5 cup	Texas Toast	2 oz	WW Eng. muffin	1 each	WW Bread	1 each	7
										Granola	1 oz	
Meat/Meat Alternate (oz. equivalents)	0 ^j			Baked Ham	1 oz	Canadian Bacon	1 oz	Pork Sausage	1 oz			3
Fluid Milk ^k (cups)	5 (1)	Skim & 1%	1cup	Skim & 1%	1cup	Skim & 1%	1 cup	Skim & 1%	1cup	Skim & 1%	1 cup	5
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^a In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning beginning July 1, 2013 (SY 2013-2014). In SY 2012-13 only, schools may continue to use the meal patten for grades K-12. (see §220.23). ^b Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

^c One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^d For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii). ^e The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014-2015).

^f Larger quantities of these vegetables may be served. ^g This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). ^h All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ⁱ In the SBP, the grain ranges must be offered beginning July 1, 2013. ^j There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met. ^k Fluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

Attachment N17 - Prototype Breakfast Menus Grades 9-12 Week 5 of 21-Day Cycle

Grades K-5 ^a	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity ^b	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
Fruits^{c, d} (cups)	5 (1) ^e	Grapes	1 cup									
Additional fruit items to meet the total												
Vegetables^{c, d}	0											
• Dark Green ^f	0											
• Red Orange ^f	0											
• Beans and Peas (legumes) ^f	0											
• Starchy ^f	0											
• Other ^{f, g}	0											
• Additional Veg to reach total	0											
Grains (oz. equivalents) ^h Half of all grains served must be whole grain	7-10 (1) ⁱ	English Muffin	1 each									
Meat/Meat Alternate (oz. equivalents)	0 ^j	Pork Sausage	1 oz									
Fluid Milk ^k (cups)	5 (1)	Skim & 1%	1 cup									
Decimal Equivalents of commonly used fractions												
1/8 = 0.125 1/3 = 0.333 2/3 = 0.666 1/4 = 0.250 1/2 = 0.500 3/4 = 0.750 3/4 = 0.750 3/8 = 0.375 5/8 = 0.625 7/8 = 0.875												

^aIn the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning beginning July 1, 2013 (SY 2013-2014). In SY 2012-13 only, schools may continue to use the meal pattern for grades K-12. (see §220.23). ^b Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup. ^c One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength. ^d For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii). ^e The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014-2015). ^f Larger quantities of these vegetables may be served. ^g This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). ^h All grains must be whole grain-rich in both the NSLP and SBP July 1, 2014 (SY 2014-2015). ⁱ In the SBP, the grain ranges must be offered beginning July 1, 2013. ^j There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met. ^k Fluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).

ATTACHMENT O: PROTOTYPE 21- DAY CYCLE SNACK MENU

The prototype cycle snack menu forms on the following pages **MUST** be used. Attach a 21-day cycle snack menu prepared by the SFA. This menu must be used for the first 21-day cycle of the new school year. **Beginning SY 2012-2013, schools participating in the After School Snack Program must offer unflavored fat free milk or low-fat milk (no more than 1 percent fat), flavored or unflavored, when serving milk as a snack meal component.**

Attachment O1- 21-Day Cycle Snack Menu (Ages 3-5)

Attachment O2 – 21-Day Cycle Snack Menu (Ages 6-12)

ATTACHMENT 01 - 21-DAY CYCLE MENU – SNACK (AGES 3-5)

1 M/MA: F/V 1: Apple Juice F/V2: G/B: Mini Pretzels G/B Other: 8 oz Milk: Skim & 1%	2 M/MA: peanut Butter F/V 1: Carrot Sticks F/V2: G/B: G/B: Other: 8 oz Milk : Skim & 1%	3 M/MA: F/V 1:Salsa F/V2: G/B: Tortilla chips G/B Other: 8 oz Milk: Skim & 1%	4 M/MA: F/V 1: Grape Juice F/V2: G/B: WW Crackers G/B Other: 8 oz Milk: Skim & 1%	5 M/MA: F/V 1: Grapes F/V2: G/B: Mini Pretzels G/B Other: 8 oz Milk: Skim & 1%
6 M/MA: F/V 1: Grape Juice F/V2: G/B: WW Crackers G/B Other: 8 oz Milk: Skim & 1%	7 M/MA: F/V 1: Apple Juice F/V2: G/B: Mini Pretzels G/B Other: 8 oz Milk: Skim & 1%	8 M/MA: F/V 1: Grapes F/V2: G/B: Mini Pretzels G/B Other: 8 oz Milk: Skim & 1%	9 M/MA: F/V 1:Salsa F/V2: G/B: Tortilla chips G/B Other: 8 oz Milk: Skim & 1%	10 M/MA: peanut Butter F/V 1: Carrot Sticks F/V2: G/B: G/B: Other: 8 oz Milk : Skim & 1%
11 M/MA: F/V 1: Grapes F/V2: G/B: Mini Pretzels G/B Other: 8 oz Milk: Skim & 1%	12 M/MA: F/V 1:Salsa F/V2: G/B: Tortilla chips G/B Other: 8 oz Milk: Skim & 1%	13 M/MA: F/V 1: Grape Juice F/V2: G/B: WW Crackers G/B Other: 8 oz Milk: Skim & 1%	14 M/MA: peanut Butter F/V 1: Carrot Sticks F/V2: G/B: G/B: Other: 8 oz Milk : Skim & 1%	15 M/MA: F/V 1: Apple Juice F/V2: G/B: Mini Pretzels G/B Other: 8 oz Milk: Skim & 1%
16 M/MA: peanut Butter F/V 1: Carrot Sticks F/V2: G/B: G/B: Other: 8 oz Milk : Skim & 1%	17 M/MA: F/V 1:Salsa F/V2: G/B: Tortilla chips G/B Other: 8 oz Milk: Skim & 1%	18 M/MA: F/V 1: Grape Juice F/V2: G/B: WW Crackers G/B Other: 8 oz Milk: Skim & 1%	19 M/MA: F/V 1: Grapes F/V2: G/B: Mini Pretzels G/B Other: 8 oz Milk: Skim & 1%	20 M/MA: F/V 1: Apple Juice F/V2: G/B: Mini Pretzels G/B Other: 8 oz Milk: Skim & 1%
21 M/MA: F/V 1:Salsa F/V2: G/B: Tortilla chips G/B Other: 8 oz Milk: Skim & 1%	M/MA: Meat/Meat alternate F/V: Fruit/Vegetable GB: Grain/Bread The contractor must adhere to this 21 day cycle for the first 21 days of meal service.	All Menu items will contain proper portion sizes as required by regulation. In most cases the serving sizes provided by the SFA on the 21-day cycle menu(s) are based on the required minimum serving sizes. If the serving sizes for the food items indicated on the menu(s) do not meet the required weekly calorie and nutrient standards, the FSMC awarded the contract is required to increase serving sizes and/or provide additional food items as necessary to meet calorie and nutrient standards without altering the 21-day cycle menu(s). Prior to submitting a bid, it is the contractor's responsibility to conduct a nutrient analysis of the menu(s) based on the products/brands to be served in order to determine if serving size increases and/or additional food items will be necessary. The contractor's bid should take into consideration this determination. Serving sizes may not be decreased unless otherwise stated in this Invitation to Bid.		

ATTACHMENT O2 - 21-DAY CYCLE MENU – SNACK (AGES 6-12)

1 M/MA: F/V 1: Apple Juice F/V2: G/B: Mini Pretzels G/B Other: 8 oz Milk: Skim & 1%	2 M/MA: peanut Butter F/V 1: Carrot Sticks F/V2: G/B: G/B: Other: 8 oz Milk : Skim & 1%	3 M/MA: F/V 1:Salsa F/V2: G/B: Tortilla chips G/B Other: 8 oz Milk: Skim & 1%	4 M/MA: F/V 1: Grape Juice F/V2: G/B: WW Crackers G/B Other: 8 oz Milk: Skim & 1%	5 M/MA: F/V 1: Grapes F/V2: G/B: Mini Pretzels G/B Other: 8 oz Milk: Skim & 1%
6 M/MA: F/V 1: Grape Juice F/V2: G/B: WW Crackers G/B Other: 8 oz Milk: Skim & 1%	7 M/MA: F/V 1: Apple Juice F/V2: G/B: Mini Pretzels G/B Other: 8 oz Milk: Skim & 1%	8 M/MA: F/V 1: Grapes F/V2: G/B: Mini Pretzels G/B Other: 8 oz Milk: Skim & 1%	9 M/MA: F/V 1:Salsa F/V2: G/B: Tortilla chips G/B Other: 8 oz Milk: Skim & 1%	10 M/MA: peanut Butter F/V 1: Carrot Sticks F/V2: G/B: G/B: Other: 8 oz Milk : Skim & 1%
11 M/MA: F/V 1: Grapes F/V2: G/B: Mini Pretzels G/B Other: 8 oz Milk: Skim & 1%	12 M/MA: F/V 1:Salsa F/V2: G/B: Tortilla chips G/B Other: 8 oz Milk: Skim & 1%	13 M/MA: F/V 1: Grape Juice F/V2: G/B: WW Crackers G/B Other: 8 oz Milk: Skim & 1%	14 M/MA: peanut Butter F/V 1: Carrot Sticks F/V2: G/B: G/B: Other: 8 oz Milk : Skim & 1%	15 M/MA: F/V 1: Apple Juice F/V2: G/B: Mini Pretzels G/B Other: 8 oz Milk: Skim & 1%
16 M/MA: peanut Butter F/V 1: Carrot Sticks F/V2: G/B: G/B: Other: 8 oz Milk : Skim & 1%	17 M/MA: F/V 1:Salsa F/V2: G/B: Tortilla chips G/B Other: 8 oz Milk: Skim & 1%	18 M/MA: F/V 1: Grape Juice F/V2: G/B: WW Crackers G/B Other: 8 oz Milk: Skim & 1%	19 M/MA: F/V 1: Grapes F/V2: G/B: Mini Pretzels G/B Other: 8 oz Milk: Skim & 1%	20 M/MA: F/V 1: Apple Juice F/V2: G/B: Mini Pretzels G/B Other: 8 oz Milk: Skim & 1%
21 M/MA: F/V 1:Salsa F/V2: G/B: Tortilla chips G/B Other: 8 oz Milk: Skim & 1%	M/MA: Meat/Meat alternate F/V: Fruit/Vegetable GB: Grain/Bread The contractor must adhere to this 21 day cycle for the first 21 days of meal service.	All Menu items will contain proper portion sizes as required by regulation. In most cases the serving sizes provided by the SFA on the 21-day cycle menu(s) are based on the required minimum serving sizes. If the serving sizes for the food items indicated on the menu(s) do not meet the required weekly calorie and nutrient standards, the FSMC awarded the contract is required to increase serving sizes and/or provide additional food items as necessary to meet calorie and nutrient standards without altering the 21-day cycle menu(s). Prior to submitting a bid, it is the contractor's responsibility to conduct a nutrient analysis of the menu(s) based on the products/brands to be served in order to determine if serving size increases and/or additional food items will be necessary. The contractor's bid should take into consideration this determination. Serving sizes may not be decreased unless otherwise stated in this Invitation to Bid.		

ATTACHMENT P: PROTOYPE 21-DAY CYCLE SUMMER FOOD SERVICE PROGRAM (SFSP) MENUS

The prototype cycle Summer Food Service Program menu forms on the following pages **MUST** be used. Attach a 21-day cycle SFSP menu prepared by the SFA. These menus must be used for the first 21-day cycle of the summer.

Attachment P1 – 21-Day Cycle Menu SFSP Lunch

Attachment P2 – 21-Day Cycle Menu SFSP Breakfast

ATTACHMENT P1 - 21-DAY CYCLE MENU – SFSP LUNCH

1 M/MA: Backed Ham F/V 1: Sweet Potatoes F/V2: Cabbage G/B: Cornbread Other: 8 oz Milk	2 M/MA: Spaghetti w/ Meat Sauce F/V 1: Tossed Salad w/ light dressing F/V2: Green Beans G/B: Whole Wheat Spaghetti Other: 8 oz Milk	3 M/MA: Baked Chicken F/V 1: Mashed Potatoes F/V2: Broccoli G/B: Whole Wheat Roll Other: 8 oz Milk	4 M/MA: Gr. Beef F/V 1: Tomato F/V2: Tomato/cucumber salad G/B: WW Pizza Dough Other: 8 oz Milk	5 M/MA: Sm Sausage F/V 1: Greens F/V2: Carrots G/B: Brown Rice Other: 8 oz Milk
6 M/MA: BBQ Chicken (Thighs and Legs) F/V 1: Corn on cob F/V2: White Beans G/B: Cornbread Other: Orange Slices 8 oz Milk	7 M/MA: Gr. Beef F/V 1: Cuke/Tomato Salad F/V2: Tomatoes, fr. G/B: Taco Shell Brown Rice Other: 8 oz Milk	8 M/MA: Pork Loin F/V 1: Mash Potatoes F/V2: Steamed Peas G/B: WW Roll Other: 8 oz Milk	9 M/MA: Chicken Drumstick F/V 1: Green Beans F/V2: Red Beans G/B: Brown Rice Other: 8 oz Milk	10 M/MA: Cheese Mozz F/V 1: Lett., Romaine F/V2: Pizza Sauce (Diced Tom.) G/B: WW Pizza Dough Other: Mixed Fruit 8 oz Milk
11 M/MA: Ground Beef F/V 1: Tomatoes, fr. F/V2: Sweet Potato Fries G/B: WW Burger Bun Other: Grapes 8 oz Milk	12 M/MA: Baked Fish F/V 1: Broccoli F/V2: Oven Roasted Potatoes G/B: Cornbread Other: 8 oz Milk	13 M/MA: Roasted Turkey F/V 1: Sl. Carrots F/V2: Steamed Peas G/B: WW Roll Other: Cantaloupe 8 oz Milk	14 M/MA: Spaghetti w/ Meat Sauce F/V 1: Tossed Salad w/ light dressing F/V2: Green Beans G/B: Whole Wheat Spaghetti Other: 8 oz Milk	15 M/MA: Chicken Breast Diced F/V 1: Rd. Peppers F/V2: Green Peppers G/B: Brown Rice Other: WW Roll 8 oz Milk
16 M/MA: Ham F/V 1: White Beans F/V2: Steamed Peas G/B: WW Roll Other: Orange Slices 8 oz Milk	17 M/MA: Chicken Drumstick F/V 1: Green Beans F/V2: Red Beans G/B: Brown Rice Other: 8 oz Milk	18 M/MA: Pork Loin F/V 1: Mash Potatoes F/V2: Green Beans G/B: WW Roll Other: 8 oz Milk	19 M/MA: BBQ Chicken (Thighs and Legs) F/V 1: Corn on the Cob F/V2: White Beans G/B: Cornbread Other: 8 oz Milk	20 M/MA: Gr. Beef F/V 1: Tomatoes, fr. F/V2: Sweet Potato Fries G/B: WW Burger Bun Other: 8 oz Milk
21 M/MA: Baked Fish F/V 1: Broccoli F/V2: Oven Roasted Potatoes G/B: Cornbread Other: 8 oz Milk	M/MA: Meat/Meat alternate F/V: Fruit/Vegetable GB: Grain/Bread The contractor must adhere to this 21 day cycle for the first 21 days of meal service.	All Menu items will contain proper portion sizes as required by regulation.		

ATTACHMENT P2 - 21-DAY CYCLE MENU – SFSP BREAKFAST

1 M/MA: F/V 1: Mixed Fruit F/V2: G/B: Granola G/B: WW Toast Other: 8 oz Milk	2 M/MA: Baked Ham F/V 1: Sl Cantaloupe F/V2: Apple juice G/B: Grits G/B Other: 8 oz Milk	3 M/MA: Canadian Bacon F/V 1: Orange slices F/V2: G/B: Cinnamon Toast G/B Other: 8 oz Milk	4 M/MA: Scrambled Eggs F/V 1: Orange Juice F/V2: Grapes G/B: WW English Muffin G/B Other: Pork Sausage 8 oz Milk	5 M/MA: F/V 1: Apple F/V2: G/B: Oatmeal G/B: WW Toast Other: 8 oz Milk
6 M/MA: Baked Ham F/V 1: Grapes F/V2: G/B: Cereal G/B Other: 8 oz Milk	7 M/MA: F/V 1: Grape juice F/V2: Sl. Melon G/B: French Toast G/B Other: 8 oz Milk	8 M/MA: Pork Sausage F/V 1: F/V2: Orange Slices G/B: Grits G/B Other: 8 oz Milk	9 M/MA: Canadian Bacon F/V 1: Sl. Cantaloupe F/V2: Apple juice G/B: Cinnamon Toast G/B Other: 8 oz Milk	10 M/MA: Scrambled eggs F/V 1: Pineapple chunks F/V2: Orange juice G/B: WW English Muffin G/B Other: 8 oz Milk
11 8 oz. Milk F/V: Grapes M/MA: M/MA: Pork sausage G/B: Grits G/B Other: Orange Juice	12 8 oz. Milk F/V: Sl. Melon M/MA: M/MA: Scrambled eggs G/B: G/B WW Toast Other:	13 8 oz. Milk F/V: Orange slices M/MA: M/MA: Baked Ham G/B: Cinnamon Toast G/B Other:	14 8 oz. Milk F/V: sl. Cantaloupe M/MA: M/MA: G/B: Oatmeal G/B Other: Apple Juice	15 8 oz. Milk F/V: Mixed fruit M/MA: M/MA: G/B: Granola G/B Other: Grape juice
16 8 oz. Milk F/V: Sl. Melon M/MA: Canadian Bacon M/MA: G/B: G/B Cereal Other:	17 8 oz. Milk F/V: Grapes M/MA: M/MA: G/B: Grits G/B Other: Apple Juice	18 8 oz. Milk F/V: Orange slices M/MA: Baked ham M/MA: G/B: Cinnamon Toast G/B Other:	19 8 oz. Milk F/V: Watermelon Chunks M/MA: Scrambled eggs M/MA: G/B: WW English Muffins G/B Other: Grape juice	20 8 oz. Milk F/V: Sl. Cantaloupe M/MA: M/MA: G/B: French Toast G/B Other: Orange Juice
21 8 oz. Milk F/V: Grapes M/MA: Pork Sausage M/MA: G/B: Grits G/B Other: Orange Juice	M/MA: Meat/Meat alternate F/V: Fruit/Vegetable GB: Grain/Bread The contractor must adhere to this 21 day cycle for the first 21 days of meal service.	*This menu pattern can only be used for School Year 2012-2013. This prototype cycle breakfast menu form MUST be used for school systems who have decided not to opt for early implement the final rule on the new school meal patterns with respect to the School Breakfast Program. Using a prototype breakfast cycle menu form appropriate to the type of Menu Planning Approach specified in the Invitation for Bid/Contract, attach a 21-day cycle breakfast menu prepared by the SFA. This menu must be used for the first 21-day cycle of the new school year. All Menu items will contain proper portion sizes as required by regulation.		

ATTACHMENT Q: INDEPENDENT PRICE DETERMINATION CERTIFICATE

Both the School Food Authority (SFA) and the Food Service Management Company (Offerer) shall execute this Independent Price Determination Certificate.

Name of Food Service Management Company

Recovery School District

Name of School Food Authority

- A. By submission of this offer, the Offerer certifies, and in the case of a joint offer, each party thereto certifies as to its own organization, that in connection with this procurement:
1. The prices in this offer have been arrived at independently, without consultation, communication, or agreement for the purpose of restricting competition, as to any matter relating to such prices with any other Offerer or with any competitor.
 2. Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed to the Offerer and will not knowingly be disclosed by the Offerer prior to opening in the case of an advertised procurement or prior to award in the case of a negotiated procurement, directly or indirectly to any other Offerer for the purpose of restricting competition.
 3. No attempt has been made or will be made by the Offerer to induce any person or firm to submit or not submit an offer for the purpose of restricting competition.
- B. Each person signing this offer on behalf of the Offerer certifies that:
1. He or she is the person in the Offerer's organization responsible within the organization for the decision as to the prices being offered herein and has not participated, and will not participate, in any action contrary to A.1 through A.3 above; or
 2. He or she is not the person in other Offerer's organization responsible within the organization for the decision as to the prices being offered herein, but that he or she has been authorized in writing to act as agent for the persons responsible for such decision in certifying that such persons have not participated and will not participate in any action contrary to A.1 through A.3 above, and as their agent does hereby certify; and he or she has not participated, and will not participate, in any action contrary to A.1 through A.3 above.

To the best of my knowledge, this Offerer, its affiliates, subsidiaries, officers, directors, and employees are not currently under investigation by any government agency and have not in the last three years been convicted of or found liable for any act prohibited by state or federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract, except as follows:

Signature of Food Service Management Company's
Authorized Representative

Title

Date

In accepting this offer, the SFA certifies that no representative of the SFA has taken any action that may have jeopardized the independence of the offer referred above.

Signature of School Food Authority's
Authorized Representative

Title

Date

NOTE: Accepting a bidder's/offerer's offer does not constitute award of the contract.

ATTACHMENT R: SUSPENSION AND DEBARMENT CERTIFICATION UNITED STATES DEPARTMENT OF AGRICULTURE (USDA)

Certification Regarding Debarment, Suspension, Ineligibility, and Voluntary Exclusion - Lower-Tier Transaction

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, Title 7 CFR Part 3017, §3017.510, Participants responsibilities. The regulations were published as Part IV of the January 30, 1989, *Federal Register* (pages 4722-4733). Copies of the regulations may be obtained by contacting the USDA agency with which this transaction originated.

(Before completing certification, read instructions on next page.)

1. The prospective lower-tier participant certifies, by submission of this proposal, that neither it nor its principals are presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any federal department or agency.
2. Where the prospective lower-tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

Organization Name

PR/Award Number or Project Name

Name(s) and Titles of Authorized Representative(s)

Signatures

Date

INSTRUCTIONS FOR SUSPENSION DEBARMENT CERTIFICATION

By signing and submitting this form, the prospective lower-tier participant is providing the certification set out on the previous page in accordance with these instructions.

The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower-tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the federal government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

The prospective lower-tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower-tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.

The terms *covered transaction*, *debarred*, *suspended*, *ineligible*, *lower-tier covered transaction*, *participant*, *person*, *primary covered transaction*, *principal*, *proposal*, and *voluntarily excluded*, as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.

The prospective lower-tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower-tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.

The prospective lower-tier participant further agrees by submitting this form that he or she will include this clause titled *Certification Regarding Debarment, Suspension, Ineligibility, and Voluntary Exclusion – Lower-Tier Covered Transactions*, without modification, in all lower-tier covered transactions and in all solicitations for lower-tier covered transactions.

A participant in a covered transaction may rely upon a certification of a prospective participant in a lower-tier covered transaction that is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principles. Each participant may, but is not required to, check the Nonprocurement List.

Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant are not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.

Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower-tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the federal government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

ATTACHMENT S: LOBBYING CERTIFICATION

Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts Exceeding \$100,000 in federal funds.

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by Section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

The undersigned certifies, to the best of his or her knowledge and belief, that:

1. No federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with awarding of a federal contract, the making of a federal grant, the making of a federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a federal contract, grant, loan, or cooperative agreement.
2. If any funds other than federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of the undersigned shall complete and submit Standard Form LLL, *Disclosure Form to Report Lobbying*, in accordance with its instructions.
3. The undersigned shall require that the language of this certification be included in the award documents for all covered subawards exceeding \$100,000 in federal funds at all appropriate tiers and that all subrecipients shall certify and disclose accordingly.

Name/Address of Organization

Name/Title of Submitting Official

Signature

Date

ATTACHMENT T: DISCLOSURE OF LOBBYING ACTIVITIES

STANDARD FORM -LLL

APPROVED BY OMB

**COMPLETE THIS FORM TO DISCLOSE LOBBYING ACTIVITIES PURSUANT
TO 31 U.S.C. 1352**

(SEE NEXT PAGE FOR PUBLIC DISCLOSURE)

1. Type of Federal Action <input type="checkbox"/> a. Contract <input type="checkbox"/> b. Grant <input type="checkbox"/> c. Cooperative Agreement <input type="checkbox"/> d. Loan <input type="checkbox"/> e. Loan Guarantee <input type="checkbox"/> f. Loan Insurance	2. Status of Federal Action <input type="checkbox"/> a. Bid/Offer/Application <input type="checkbox"/> b. Initial Award <input type="checkbox"/> c. Postaward	3. Report Type <input type="checkbox"/> a. Initial Filing <input type="checkbox"/> b. Material Change For Material Change Only: Year: _____ Quarter: _____ Date of Last Report: _____
4. Name and Address of Reporting Entity: <input type="checkbox"/> Prime <input type="checkbox"/> Subawardee Tier _____, if known Congressional District, if known: _____		5. If Reporting Entity in No. 4 is Subawardee, Enter Name and Address of Prime: Congressional District, if known: _____
6. Federal Department/Agency:		7. Federal Program Name/Description: CFDA Number, if applicable: _____
8. Federal Action Number: (if known)		9. Award Amount: (if known)
10. a. Name and Address of Lobbying Entity: (if individual, last name, first name, MI)		b. Individual Performing Services: (including address if different from No. 10 a) (Last name, first name, MI)
11. Amount of Payment: (check all that apply) \$ _____ Actual <input type="checkbox"/> Planned <input type="checkbox"/>		13. Type of Payment: (check all that apply) <input type="checkbox"/> a. Retainer <input type="checkbox"/> b. One-Time Fee <input type="checkbox"/> c. Commission <input type="checkbox"/> d. Contingency Fee <input type="checkbox"/> e. Deferred <input type="checkbox"/> f. Other: (specify) _____
12. Form of payment: (check all that apply) a. Cash Nature _____ b. In-kind (specify) Value _____		
14. Brief Description of services performed or to be performed and date(s) of service, including officer(s), employees, or members) contracted for payment indicated in Item 11. (Attach Continuation Sheets if necessary)		
15. Continuation Sheets Attached: Yes <input type="checkbox"/> No <input type="checkbox"/>		
16. Information requested through this form is authorized by Title 31 U.S.C. Section 1352. The disclosure of lobbying activities is a material representation of fact upon which evidence was placed by the above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. The information will be reported to the Congress semiannually and will be available for public inspection. Any person who fails to file the required disclosures shall be subject to a civil penalty of no less than \$10,000 and no more than \$100,000 for each such failure.		Signature: _____ Print Name: _____ Title: _____ Telephone Number: _____ Date: _____
Federal Use Only		Authorized for Local Reproduction

INSTRUCTIONS FOR COMPLETION OF DISCLOSURE OF LOBBYING ACTIVITIES FORM

This disclosure form shall be completed by the reporting entity, whether subawardee or prime federal recipient, at the initiation or receipt of a covered federal action or a material change in a previous filing, pursuant to Title 31 U.S.C. Section 1352. The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered federal action. Use a Continuation Sheet for additional information if the space on the form is inadequate. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget (OMB) for additional information.

1. Identify the type of covered federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered federal action.
2. Identify the status of the covered federal action.
3. Identify the appropriate classification of this report. If this is a follow-up report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered action.
4. Enter the full name, address, city, state, and zip code of the reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or subaward recipient. Identify the tier of the subawardee, e.g., the first subawardee of the prime is the first tier. Subawards include, but are not limited to, subcontracts, subgrants, and contract awards under grants.
5. If the organization filing the report in Item 4 checks *Subawardee*, then enter the full name, address, city, state, and zip code of the prime federal recipient. Include Congressional District, if known.
6. Enter the name of the federal agency making the award or loan commitment. Include at least one organizational level below agency name, if know. For example: Department of Transportation, United States Coast Guard.
7. Enter the federal program name or description for the covered federal action (Item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.
8. Enter the most appropriate federal identifying number available for the federal action identified in Item 1; e.g., Request for Proposal (RFP) number, Invitation for Bid (IFB) number; grant announcement number; the contract, grant, or loan award number; the application/proposal control number assigned by the federal agency. Include prefixes; e.g., *RFP-DE-90-001*.
9. For a covered federal action where there has been an award or loan commitment by the federal agency, enter the federal amount of the award/loan commitment for the prime entity identified in Item 4 or Item 5.
10.
 - a. Enter the full name, address, city, state, and zip code of the lobbying entity engaged by the reporting entity identified in Item 4 to influence the covered federal action.
 - b. Enter the full name of the individual performing services, and include full address if different from 10a. Enter last name, first name, and middle initial (MI).

11. Enter the amount of compensation paid or reasonably expected to be paid by the reporting entity (Item 4) to the lobbying entity (Item 10). Indicate whether the payment has been made (actual) or will be made (planned). Check all boxes that apply. If this is a material change report, enter the cumulative amount of payment made or planned to be made.
12. Check the appropriate item. Check all items that apply. If payment is made through an in-kind contribution, specify the nature and value of the in-kind payment.
13. Check the appropriate box. Check all boxes that apply. If other, specify nature.
14. Provide a specific and detailed description of the services that the lobbyist has performed, or will be expected to perform, and the dates of any services rendered. Include all preparatory and related activity, not just time spent in actual contact with federal officials. Identify the federal officials or employees contacted or the officers, employees, or Members of Congress that were contacted.
15. Check whether Continuation Sheets are enclosed.
16. The certifying official shall sign and date the form, print his/her name, title, and telephone number.

Public reporting burden for this collection of information is estimated to average 30 minutes per response, including time for reviewing instructions, searching data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046), Washington, D.C. 20503.

ATTACHMENT U: FSMC MONTHLY LUNCH EQUIVALENCY WORK SHEET

Month/Year: _____

Once this contract has been awarded, this form is to be used by the food service management company (FSMC) to show the school district the calculations for determining the lunch equivalents for each month.

1. Actual Meal Counts: Based on meal counts – for the purpose of making the meal count computation, include all Child Nutrition Programs (i.e., National School Lunch Program (NSLP) meals, School Breakfast Program (SBP) meals, After School Snack Program (ASSP) meals, and Summer Food Service Program (SFSP) meals, (if applicable). The number of lunches, breakfasts (2 breakfasts equals 1 lunch) and snacks (5 snacks equals 1 lunch) served to children shall be determined by actual count.

Based on _____ Days of Services			
Breakfast Meals			
Contract Breakfasts	_____		
SBP Breakfasts	_____		
SFSP Breakfasts	_____		
Adult Breakfasts	_____		
	÷ 2	=	_____
Total Breakfasts			Lunch Equivalent
Lunch Meals			
Contract Lunches	_____		
NSLP Lunches	_____		
SFSP Lunches	_____		
Adult Lunches	_____		
		=	_____
Total Lunches			Lunch Equivalent
Snack Meals			
Contract Snacks	_____		
NSLP Snacks	_____		
SFSP Snacks	_____		
Adult Snacks	_____		
	÷ 5	=	_____
Total Snacks			Lunch Equivalent
Lunch Equivalents based on Meal Counts		=	_____

2. Extra Revenue: Based on extra revenue received – extra CNP revenue shall include sales from adult meals, extra sales to students and adults, and revenue from catering, vending/concessions.

Based on _____ Days of Services	
Total Revenue from Extra Sales (If Applicable):	\$ _____
Total Revenue from Catering/Vending/Concessions (If Applicable):	\$ _____
Total Extra CNP Revenue	\$ _____

\$ _____	÷	_____	=	_____
Total Extra CNP Revenue		Lunch Equivalent Rate (Section I, Item M – page 10)		Lunch Equivalent Rate Based on Extra Revenue

3. Grand Total

_____	+	_____	=	_____
Lunch Equivalents Based on Meal Counts (Item 1 Above)		Lunch Equivalents Based on Extra Revenue (Item 2 Above)		Grand Total of Lunch Equivalents

ATTACHMENT V: HOLIDAY SCHEDULE

Holiday Schedule to be inserted here by SFA.

	JULY							AUGUST (23 days)								
	S	M	T	W	T	F	S	S	M	T	W	T	F	S		
Independence Day	1	2	3	4	5	6	7				1	2	3	4	Students Start Date	
11 Month EE Start Date	8	9	10	11	12	13	14	5	6	7	8	9	10	11		
10 Month EE Start Date	15	16	17	18	19	20	21	12	13	14	15	16	17	18		
9 Month EE Start Date	22	23	24	25	26	27	28	19	20	21	22	23	24	25		
Paras Start Date	29	30	31					26	27	28	29	30	31			
	SEPTEMBER (19 days)							OCTOBER (23 days)								
	S	M	T	W	T	F	S	S	M	T	W	T	F	S		
							1		1	2	3	4	5	6		
Labor Day	2	3	4	5	6	7	8	7	8	9	10	11	12	13		
	9	10	11	12	13	14	15	14	15	16	17	18	19	20		
	16	17	18	19	20	21	22	21	22	23	24	25	26	27	Fall Retesting GEE/LAA2	
	23	24	25	26	27	28	29	28	29	30	31					
	30															
	NOVEMBER (15 days)							DECEMBER (13 days)								
	S	M	T	W	T	F	S	S	M	T	W	T	F	S		
					1	2	3							1		
Election Day	4	5	6	7	8	9	10	2	3	4	5	6	7	8		
Veteran's Day	11	12	13	14	15	16	17	9	10	11	12	13	14	15		
Thanksgiving	18	19	20	21	22	23	24	16	17	18	19	20	21	22		
	25	26	27	28	29	30		23	24	25	26	27	28	29	Christmas Break	
								30	31							
	JANUARY (21 days)							FEBRUARY (15 days)								
	S	M	T	W	T	F	S	S	M	T	W	T	F	S		
New Year's Day			1	2	3	4	5						1	2		
	6	7	8	9	10	11	12	3	4	5	6	7	8	9		
MLK Day	13	14	15	16	17	18	19	10	11	12	13	14	15	16	Mardi Gras	
	20	21	22	23	24	25	26	17	18	19	20	21	22	23		
	27	28	29	30	31			24	25	26	27	28				
	MARCH (20 days)							APRIL (17 days)								
	S	M	T	W	T	F	S	S	M	T	W	T	F	S		
						1	2		1	2	3	4	5	6		
	3	4	5	6	7	8	9	7	8	9	10	11	12	13	LEAP	
	10	11	12	13	14	15	16	14	15	16	17	18	19	20	LEAP	
	17	18	19	20	21	22	23	21	22	23	24	25	26	27	Spring Break	
Good Friday	24	25	26	27	28	29	30	28	29	30						
	31															
	MAY (16 days)							JUNE								
	S	M	T	W	T	F	S	S	M	T	W	T	F	S		
				1	2	3	4							1		
	5	6	7	8	9	10	11	2	3	4	5	6	7	8	June7 Principal last day	
Student's Last Day 5/22	12	13	14	15	16	17	18	9	10	11	12	13	14	15		
Teacher's last day 5/24	19	20	21	22	23	24	25	16	17	18	19	20	21	22		
Memorial Day	26	27	28	29	30	31		23	24	25	26	27	28	29	LEAP/GEE Retest	
								30								
Instructional Days	194															
Teacher days	196															

ATTACHMENT W: SFA SITE/BUILDING ZONE LISTING – GENERAL DATA

(To be completed by the SFA)

SITE OR SCHOOL	ADDRESS	Grades	Enrollment	Self-Prep, Satellite, etc.	Zone
Capitol High	1000 North 23rd Street, Baton Rouge, LA	9 th - 12 th	247	Self-Prep	Zone1
Crestworth Middle	9700 Scenic Highway Baton Rouge, LA	6 th - 8 th	446	Self-Prep	Zone1
Dalton Elementary	3605 Ontario Baton Rouge, LA 70805	pk - 5 th	383	Self-Prep	Zone1
Glen Oaks Middle	5300 Monarch Avenue Baton Rouge, LA 70811	6 th - 8 th	265	Self-Prep	Zone1
Istrouma High	3730 Winbourne Ave Baton Rouge, Louisiana 70805	9 th - 12 th	663	Self-Prep	Zone1
Lanier Elementary	4705 Lanier Drive Baton Rouge, LA 70812	pk - 5 th	402	Self-Prep	Zone1
Point Coupee Central High	8434 Pointe Coupee Rd Morganza, LA 70759	6 th - 12 th	297	Self-Prep	Zone1
Prescott Middle	4055 Prescott Road Baton Rouge, LA 70805	6 th - 8 th	265	Self-Prep	Zone1
St. Helena Middle	1590 Highway 1042, Greensburg, LA 70441	6 th - 8 th	346	Self-Prep	Zone1
Crescent City @ Tubman	2013 General Meyer Ave, New Orleans, LA 70114	k - 8 th	532	Satellite	Zone2
L.B. Landry Senior High School	1201 L.B. Landry Avenue, New Orleans, LA 70114	8 th - 12 th	688	Self-Prep	Zone2
Military Maritime Academy	1912 LB Landry Avenue, New Orleans, LA 70114	8 th - 12 th	102	Satellite	Zone2
Murray Henderson	2701 Lawrence Street, New Orleans, LA 70114	1 st - 5 th	254	Satellite	Zone2
Paul B. Habans Elementary School	3819 Herschel Drive, New Orleans, LA 70114	Pk - 6 th	416	Satellite	Zone2
Renew Accelerated High (west bank)	709 Park Avenue, New Orleans, LA 70114	6 th - 12 th	133	Satellite	Zone2
Schwarz/Crescent Leadership Academy	709 Park Avenue, New Orleans, LA 70114		140	Satellite	Zone2
Abramson Science and Technology	5552 Read Boulevard, New Orleans, LA 70127	K - 8 th	507	Self-Prep	Zone3
Benjamin Mays Preparatory Academy	3059 Higgins Blvd., New Orleans, LA 70127	Pk - 3 rd	305	Self-Prep	Zone3
Cohen / NOCP	3520 Dryades Street, New Orleans, LA 70115	11 th -	227	Satellite	Zone3

		12 th			
George W Carver High School	3059 Higgins Boulevard, New Orleans, LA 70127	10 th - 12 th	318	Self-Prep	Zone3
Intercultural Charter	5316 Michoud Boulevard, New Orleans, LA 70129	Pk - 7 th	462	Satellite	Zone3
International High School	727 Carondelet, New Orleans, LA 70130	9 th - 12 th	301	Satellite	Zone3
John McDonogh High School	2426 Esplanade Avenue, New Orleans, LA 70119	8 th - 12 th	229	Satellite	Zone3
Joseph A. Craig Elementary School	1423 St. Phillip Street., New Orleans, LA 70116	Pk - 8 th	571	Self-Prep	Zone3
Miller McCoy Academy	7301 Dwyer Rd., New Orleans, LA 70126	5 th - 12 th	505	Self-Prep	Zone3
New Orleans Science & Mathematics School	5552 Read Blvd., New Orleans, LA 70127	9 th - 12 th	335	Self-Prep	Zone3
NOCP	3520 Dryades Street, New Orleans, LA 70115	9 th - 12 th	300	Satellite	Zone3
Reed High	5316 Michoud Boulevard, New Orleans, 70129	10 th - 12 th	435	Self-Prep	Zone3
Renew Accelerated High (east bank)	2426 Esplanade Ave, New Orleans, LA 70114	6 th - 12 th	152	Satellite	Zone3
Sarah T Reed Elementary Charter	5552 Read Blvd. New Orleans, LA 70127	Pk - 8 th	651	Self-Prep	Zone3
Schaumburg Elementary School	9501 Grant Street, New Orleans, 70126	Pk - 8 th	654	Self-Prep	Zone3
Sojourner Truth Academy	2437 Jena Street, New Orleans, LA 70115	9 th - 11 th	225	Satellite	Zone3
A.P. Tureaud	2021 Pauger Street, New Orleans, LA 70112	Pk - 8 th	334	Self-Prep	Zone4
Akili Academy	1700 Pratt Drive, New Orleans, LA 70122	K - 4 th	306	Satellite	Zone4
Arise Academy	3819 St. Claude Avenue, New Orleans, LA 70117	Pk - 3 rd	306	Satellite	Zone4
Batiste Cultural Arts Academy (Renew)	3128 Constance St., New Orleans, LA 70115	Pk - 8 th	636	Satellite	Zone4
Benjamin Banneker Elementary School	421 Burdette Street, New Orleans, LA 70118	Pk - 8 th	548	Self-Prep	Zone4
Coghill Elementary School	5500 Piety Street, New Orleans, LA 70126	Pk - 8 th	625	Self-Prep	Zone4
Crocker Arts and Technology	1111 Milan, New Orleans, LA 70115	Pk - 5 th	250	Self-Prep	Zone4
Dr. Charles Drew Elementary School	3819 St. Claude Avenue, New Orleans, LA 70117	Pk - 8 th	178	Satellite	Zone4
James Weldon Johnson Elementary School	1800 Monroe Street, New Orleans, LA 70118	Pk - 8 th	321	Self-Prep	Zone4
Lagniappe Academy	1501 St. Louis Street, New Orleans, LA 70112	k - 5 th	103	Satellite	Zone4

Morris Jeff	2239 Poydras St., New Orleans, LA 70119	Pk - 3 rd	224	Satellite	Zone4
Pride College Preparatory School	1700 Pratt Drive, New Orleans, LA 70122	Pk - 3 rd	248	Self-Prep	Zone4
Sci Tech Academy (Renew)	820 Jackson Ave., New Orleans, LA 70130	Pk - 8 th	641	Self-Prep	Zone4
Success Preparatory Academy	2011 Bienville Street, New Orleans, LA 70112	Pk - 3 rd	381	Self-Prep	Zone4
Kipp Believe	1700 Pratt Drive, New Orleans, LA 70122	K - 1st	200	Satellite	Zone4